

Treasure Barrel

# Italian Tiramisu Recipe: Easy Homemade Dessert

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| **30 min**<br>Prep time | **30 min**<br>Total time | **8**<br>Servings |
| **Easy**<br>Difficulty | **Italian**<br>Cuisine | **Dessert**<br>Course |

## Ingredients

### For the Cream

- [ ] 3 large egg yolks, room temperature
- [ ] 1/2 cup granulated sugar
- [ ] 1 cup mascarpone cheese, room temperature
- [ ] 1 cup heavy cream, chilled
- [ ] 1 teaspoon vanilla extract

### For Assembly

- [ ] 24-30 ladyfinger cookies (savoiardi)
- [ ] 1 1/2 cups strong brewed espresso or coffee, cooled
- [ ] 2 tablespoons cocoa powder for dusting

## Instructions

1. First, let's make that glorious mascarpone cream. In a large bowl, whisk the egg yolks and sugar together until they're pale yellow and thick. I use my hand mixer on medium-high - you'll know it's ready when the mixture forms ribbons that slowly disappear back into the bowl. This usually takes about 5 minutes, and honestly? It's kind of therapeutic watching that transformation happen.

   Then add the room-temperature mascarpone and vanilla. Fold it in gently with a spatula - we want to keep as much air as possible. Once it's combined, set it aside while we whip the cream separately. Oh, the anticipation!

2. Now for the heavy cream - make sure it's nice and cold from the fridge. Whip it in a separate bowl until stiff peaks form. This means when you lift the whisk, the cream stands up straight without drooping. Be careful not to overwhip though, or it'll turn grainy and buttery.

   Gently fold the whipped cream into the mascarpone mixture until just combined. Don't overmix! We want to keep that light, airy texture. Honestly, this cream is so dreamy I sometimes have to stop myself from eating it with a spoon right then and there.

3. Time to assemble! Pour your cooled espresso into a shallow dish. Working quickly, dip each ladyfinger cookie - just 1-2 seconds per side. They should be moist but not dripping. Arrange them in a single layer in your serving dish. I like to use a 9x9 inch dish, but any similar size works.

   Spread half the mascarpone cream over the ladyfingers, making sure to cover them completely. Then repeat with another layer of dipped cookies and the remaining cream. Smooth the top with a spatula - it doesn't have to be perfect, just even.

4 Finally, the grand finale! Cover the dish with plastic wrap and refrigerate for at least 6 hours, but overnight is even better. This waiting period is crucial - it allows the flavors to meld and the ladyfingers to soften perfectly.

Right before serving, dust the top generously with cocoa powder using a fine-mesh sieve. This gives it that classic finished look. Slice and serve cold - each bite should have a little bit of every layer. Wow, just thinking about that first spoonful makes me smile.

## Nutrition per serving

| 380 kcal | 7 g | 35 g | 24 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- Make sure all ingredients are at room temperature except the heavy cream - that should be cold for best whipping results.
- If your mascarpone cream seems too soft after mixing, chill it for 15-20 minutes before assembling - this will help it hold its shape better.
- Use a clear glass dish if possible - seeing those beautiful layers is half the fun of serving tiramisu!
- The ladyfingers will continue absorbing moisture as they chill, so don't worry if they seem a bit firm when you first assemble - they'll soften perfectly.