

Published November 24, 2010

Chocolate-Toffee Tiramisu



Tiramisu Photo Susie Iventosch

1 cup whipping cream

2 tablespoons unsweetened cocoa powder

1 cup Mascarpone cheese

Topping

3/4 cup crushed Almond Roca or your favorite

English toffee

1-2 tablespoons unsweetened cocoa powder, optional

Directions

For custard, beat sugar and egg yolks until fluffy, and cook over medium heat in a double boiler, or a mixing bowl placed over a pot of boiling water, until mixture becomes thick and falls in ribbons from a spoon or whisk. Stir in Amaretto or brandy and remove from heat to cool. When cooled to room temperature, stir in 1 cup of the Mascarpone cheese. Set aside.

Meanwhile, beat 1 cup whipping cream until stiff and sift in cocoa powder. Fold 1 cup Mascarpone cheese into whipped cream. Set aside.

Assembly

Line bottom and sides of a 9x5 inch loaf pan with plastic wrap, leaving wrap hanging over all edges. Spray with cooking spray. With a pastry brush, lightly coat espresso-caramel mixture over tops of lady fingers, and lay, round side up, on bottom of pan. Spread the custard mixture over the lady fingers. Repeat with another layer of lady fingers, (brushed with espresso) and spread chocolate-whipped cream mixture over this layer. Cover and chill for several hours, or overnight.

When ready to serve, lift tiramisu from pan by holding onto plastic wrap, and lay on a platter. Gently remove the wrap from the bottom by lifting each end with a long spatula. If you desire the additional cocoa powder, which is customary, dust the top of the dessert evenly with the cocoa powder. Sprinkle chopped Almond Roca (or toffee) over top and arrange remaining lady fingers around the tiramisu, kind of like a little castle and wrap with a colorful ribbon. Cut into slices or squares to serve.

Makes one 9x5x3 loaf size, which serves 6-8.

Ingredients

Cake

2 packages Lady Fingers (24 whole or 48 split halves)

1/2 cup espresso mixed with 2 tablespoons Torani caramel flavoring syrup (optional)

Custard

4 egg yolks

1/2 cup sugar

2 teaspoons Amaretto or Brandy

1 cup Mascarpone cheese (buy one pound, because you'll split it between cream and custard)

Cream



Tiramisu ready for the party Photo Susie Iventosch



Susie Iventosch is the author of *Tax Bites and Tasty Morsels*, which can be found at Across the Way in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziven@gmail.com.

Reach the reporter at: info@lamorindaweekly.com

Copyright © Lamorinda Weekly, Moraga CA