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A Twist on Tiramisu

By Susie Iventosch



Tiramisu

Photo Susie Iventosch

I was never really a huge tiramisu fan, until one day I saw the most darling tiramisu ever, sitting in the case of a bakery section. It was all wrapped up like a package with a ribbon ... just waiting to join someone's special festivity. It was so cute in fact, that I marched over, picked up four packages of lady fingers and vowed to myself that one day I would try making this quintessential Italian dessert. Tiramisu literally means "pick me up" or "pull me up" in Italian, and one can certainly see why, with the espresso, cocoa and eggs, it gives the body a spark!

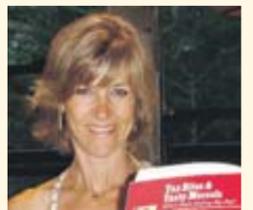
My reason for not loving the dessert before has entirely to do with texture, and isn't that the funny thing about food? Texture plays such a huge role in whether or not we enjoy eating certain things. One person's "absolutely divine, darling" is on another's "won't touch it with a ten-foot

pole" list!

Every time I'd had it, the cake or lady fingers seemed so heavily soaked with coffee that the texture became very grainy, which was not so pleasing to my palate. Now, for some of you, that may be exactly how you like your tiramisu, like my own mom. But for me, I needed to make it with a little less coffee soaking the lady fingers, so the cake stayed intact. If you prefer this dessert more soaked, then simply soak the lady fingers in the espresso mixture and voila, you will have your favorite texture. (Though you may need to make a little more espresso!)

I also thought it would be fun to use the cheese in both the custard and the whipped cream because Mascarpone is so delicious! And, what fun it might be to actually mix the cocoa powder in, rather than just the dusting on top. So, while this may be an uncon-

ventional tiramisu, give it a whirl, and see what you think. Remember, you can always use your imagination, and since there are about 10,000 different recipes for tiramisu, you cannot go wrong!



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.

Chocolate-Toffee Tiramisu

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

Ingredients

Cake

- 2 packages Lady Fingers (24 whole or 48 split halves)
- ½ cup espresso mixed with 2 tablespoons Torani caramel flavoring syrup (optional)

Custard

- 4 egg yolks
- ½ cup sugar
- 2 teaspoons Amaretto or Brandy
- 1 cup Mascarpone cheese (buy one pound, because you'll split it between cream and custard)

Cream

- 1 cup whipping cream
- 2 tablespoons unsweetened cocoa powder
- 1 cup Mascarpone cheese

Topping

- ¾ 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.



Tiramisu ready for the party

Photo Susie Iventosch

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... updated October, 2010 ...

American	283-7108	Continental	283-7108	La Cocina Mexicana, 23 Orinda Way, Ori,	258-9987
Bistro, 3287 Mt. Diablo Blvd, Laf,	962-2469	Duck Club Restaurant, 3287 Mt. Diablo Blvd, Laf,	284-7117	Mucho wraps, 1375-B Moraga Way, Mor,	377-1203
Chow Restaurant, 53 Lafayette Cir, Laf,	962-0200	Petar's Restaurant, 32 Lafayette Cir, Laf,	283-3007	Baja Fresh Mexican Grill, 3596 Mt. Diablo Blvd, Laf,	283-8740
Quiznos, 3651 Mt. Diablo Blvd, Laf,	376-5127	Roya's Garlic Garden, 3576 Mt. Diablo Blvd, Laf,	284-1330	Celia's Restaurant, 3666 Mt. Diablo Blvd, Laf,	283-8288
Ranch House, 1012 School St, Mor,	376-3832	Vino Restaurant, 3531 Plaza Way, Laf,		El Balazo, 3518 Mt. Diablo Blvd, Laf,	284-8700
Terzetto Cuisine, 1419 Moraga Way, Mor,	283-1234	French		Maya Mexican Grill, 74 Moraga Way, Ori,	258-9049
The Cheese Steak Shop, 3455 Mt. Diablo Blvd, Laf,		Chevalier Restaurant, 960 Moraga Road, Laf,	385-0793	Numero Uno Taqueria, 3616 Mt. Diablo Blvd, Laf,	299-1333
BBQ		Fuz, 3707 Mt. Diablo Blvd, Laf,	299-9930	Pizza	
Bo's Barbecue, 3422 Mt. Diablo Blvd, Laf,	283-7133	Hawaiian Grill		Lamorinda Pizza, 382 Park St, Mor,	376-4040
Burger Joint		Lava Pit Hawaiian Grill, 2 Theatre Square, St. 142, Ori,	253-1338	Mountain Mike's Pizza, 3614 Mt. Diablo Blvd, Laf,	283-6363
Flippers, 960 Moraga Rd, Laf,	284-1567	Lava Pit Fire Grill, 3647 Mt. Diablo Blvd, Laf,	385-0658	Mountain Mike's Pizza, 504 Center St, Mor,	377-6453
Nation's Giant Hamburgers, 400 Park, Mor,	376-8888	Indian		Pennini's, 1375 Moraga Rd, Mor,	376-1515
Nation's Giant Hamburgers, 76 Moraga Way, Ori,	254-8888	Swad Indian Cuisine, 3602 Mt. Diablo Blvd, Laf,	962-9575	Round Table Pizza, 361 Rheem Blvd, Mor,	376-1411
Café		Italian		Round Table Pizza, 3637 Mt. Diablo Blvd, Laf,	283-0404
Ferrari- Lucca Delicatessens, 23 Lafayette Cir, Laf,	299-8040	Giardino, 3406 Mt. Diablo Blvd, Laf,	283-3869	Village Pizza, 19 Orinda Way # Ab, Ori,	254-1200
Geppetto's cafe, 87 Orinda Way, Ori,	253-9894	La Finestra Ristorante, 100 Lafayette Cir, #101, Laf,	284-5282	Zamboni's Pizza, 1 Camino Sobrante # 4, Ori,	254-2800
La Boulange, 3597 Mt. Diablo Blvd, Laf,	284-1001	La Piazza, 15 Moraga Way, Ori,	253-9191	Sandwiches/Deli	
Mamounia Express Cafe, 3732 Mt. Diablo Blvd # 179, Laf,	299-1372	Mangia Ristorante Pizzeria, 975 Moraga Rd, Laf,	284-3081	Bianca's Deli, 1480 Moraga Rd # A, Mor,	376-4400
Rising Loafer, 3643 Mt. Diablo Blvd Ste B, Laf,	284-8816	Michael's, 1375 Moraga Way, Mor,	376-4300	Europa Hofbrau Deli & Pub, 64 Moraga Way, Ori,	254-7202
Susan Foord Catering & Cafe, 965 Mt. View Dr, Laf,	299-2469	Pizza Antica, 3600 Mt. Diablo Blvd, Laf,	299-0500	Kasper's Hot Dogs, 103 Moraga Way, Ori,	253-0766
California Cuisine		Trattoria Lupetti, 65 Moraga Way, Ori,	253-7662	Noah's Bagels, 3518 Mt. Diablo Blvd, Laf,	299-0716
Artisan Bistro, 1005 Brown St., Laf	962-0882	Postino, 3565 Mt. Diablo Blvd, Laf,	299-8700	Orinda Deli, 19 F Orinda Way, Ori,	254-1990
Metro Lafayette, 3524 Mt. Diablo Blvd, Laf,	284-4422	Ristorante Amoroma, 360 Park St, Mor,	377-7662	Subway, 396 Park St., Mor,	376-2959
Shelby's, 2 Theatre Sq, Ori,	254-9687	Japanese		Subway, 3322 Mt. Diablo Blvd #B, Laf,	284-2627
Table 24, Theatre Sq, Ori,	254-0124	Asia Palace Sushi Bar, 1460 B Moraga Rd, Mor,	376-0809	Subway, Theatre Square, Ori,	258-0470
Chinese		Blue Ginko, 3518-A Mt. Diablo Blvd, Laf,	962-9020	Seafood	
Asia Palace Restaurant, 1460 B Moraga Rd, Mor,	376-0809	Fuz, 3707 Mt. Diablo Blvd, Laf,	299-9930	Yankee Pier, 3593 Mt. Diablo Blvd, Laf,	283-4100
Chef Chao Restaurant, 343 Rheem Blvd, Mor,	376-1740	Kane Sushi, 3474 Mt. Diablo Blvd, Laf,	284-9709	Steak	
China Moon Restaurant, 380 Park St, Mor,	376-1828	Kirin Sushi, 356 Park Street, Mor	376-2872	Casa Orinda, 20 Bryant Way, Ori,	254-2981
The Great Wall Rest., 3500 Golden Gate Way,	284-3500	Niwa Restaurant, 1 Camino Sobrante # 6, Ori,	254-1606	Tea	
Hsiangs Mandarin Cuisine, 1 Orinda Way # 1, Ori,	253-9852	Serika Restaurant, 2 Theatre Sq # 118, Ori,	254-7088	Patisserie Lafayette, 71 Lafayette Cir, Laf,	283-2226
Lily's House, 3555 Mt. Diablo Blvd #A, Laf,	284-7569	Yu Sushi, 19 Moraga Way, Ori,	253-8399	Tea Party by Appointment, 107 Orinda Way, Ori,	254-2206
Mandarin Flower, 581 Moraga Rd, Mor,	376-7839	Mediterranean		Thai	
Panda Express, 3608 Mt. Diablo Blvd, Laf,	962-0288	Petra Café, 2 Theatre Sq # 105, Ori,	254-5290	Amarin Thai Cuisine, 3555 Mt. Diablo Blvd #B, Laf,	283-8883
Szechwan Chinese Restaurant, 79 Orinda Way, Ori,	254-2020	Oasis Café, 3594 Mt. Diablo Blvd, Laf,	299-8822	Baan Thai, 99 Orinda Way, Ori,	253-0989
Uncle Yu's Szechuan, 999 Oak Hill Rd, Laf,	283-1688	Turquoise Mediterranean Grill, 70 Moraga Way, Ori,	253-2004	Royal Siam, 512 Center Street, Mor,	377-0420
Yan's Restaurant, 3444 Mt. Diablo Blvd, Laf,	284-2228	Mexican		Siam Orchid, 23 Orinda Way # F, Ori,	253-1975
Coffee Shop		360 Gourmet Burrito, 3655 Mt. Diablo Blvd, Laf,	299-1270	Vietnamese	
Millie's Kitchen, 1018 Oak Hill Rd #A, Laf,	283-2397	Casa Gourmet Burrito, 3322 Mt. Diablo Blvd, Laf,	284-4415	Little Hearty Noodle, Pho & Pasta, 578 Center St., Mor,	376-7600
Squirrel's Coffee Shop, 998 Moraga Rd, Laf,	284-7830	El Charro Mexican Dining, 3339 Mt. Diablo Blvd, Laf,	283-2345		
Village Inn Café, 204 Village Square, Ori,	254-6080	El Jaro Mexican Cafe, 3563 Mt. Diablo Blvd, Laf,	283-6639		

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