

Tiramisu (Level: Sublime)

Method

1. **Beat whipping cream, sugar, and vanilla until soft peaks form.**
2. **Add in mascarpone cheese and coffee liquor and continue to whip to stiff peaks.**
3. **Dip ladyfingers in coffee and place in an 8×8 pan to make the first layer. Just a quick dunk in the coffee is enough.**
4. **Spread half of the whipped cream mixture on top of the first layer of ladyfingers.**
5. **Repeat process with the second layer of ladyfingers and cream mixture.**
6. **Dust the top of dessert with cocoa powder using a sieve. Refrigerate for about 2-4 hours.**

Ingredients

- 1 cup heavy whipping cream**
- 1 cup mascarpone cheese, room temperature**
- 1/3 cup white sugar**
- 1 teaspoon vanilla extract**
- 1 tablespoon Coffee liquor**
- 2 cups espresso at room temperature**
- 1 pack Ladyfingers**
- Cocoa powder for dusting the top**

