

CopyCat California Pizza Kitchen Tiramisu

Ingredients

Sabayon-Mascarpone Mixture:

12 ounces mascarpone cheese

5 large egg yolks

6 tablespoons granulated sugar, divided

2 tablespoons Marsala wine

2/3 cup heavy cream

1/2 teaspoon vanilla extract

Sabayon Topping Sauce:

2 tablespoons Marsala wine

Espresso Rum Mixture:

1 1/2 cup coffee

1 1/2 cup dark rum

Whipped Cream:

1/2 cup heavy cream

1 tablespoon granulated sugar

1/2 teaspoon vanilla extract

Additional:

20 ladyfingers

2 tablespoons shaved chocolate

Directions

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For Sabayon-Mascarpone Mixture: In a medium mixing bowl, beat Mascarpone with a spatula until smooth and creamy. Set aside and allow Mascarpone to warm up to room temperature (up to 1 hour).

In another medium mixing bowl, combine the egg yolks, 4

tablespoons of the sugar and the Marsala and whisk until blended. Transfer the mixture to the top half of a double boiler and place it over simmering water over medium heat.

With a whisk, beat the mixture until it triples in volume , about 5 minutes. Remove from heat, cover, and chill thoroughly in the refrigerator.

In a medium mixing bowl, combine the cream, remaining 2 tablespoons sugar and vanilla extract. Beat with an electric beater until peaks form. Using a spatula fold whipped cream mixture into Mascarpone. Gently fold the egg mixture into the whipped cream-mascarpone mixture. Cover and refrigerate.

For Sabayon Topping Sauce: In a mixing bowl, stir 1 cup of the Sabayon-Mascarpone mixture and the Marsala. Cover and refrigerate.

For Espresso Rum Mixture: In a small bowl, mix the rum and espresso. Cover and refrigerate.

For Whipped Cream: In a mixing bowl, combine the cream, sugar and vanilla extract. Beat with a beater until soft peaks form.

For Tiramisu Assembly: In a mixing bowl, fold 1 cup of the Sabayon-Mascarpone mixture into 1/2 cup of the whipped cream. Spread a small amount of this mixture into the bottom of a 10 x 6 inch baking dish, forming a 1/8 inch deep layer.

Dip half of the ladyfingers into the espresso mixture briefly. Transfer to a dry surface. Gently press the soaked ladyfingers into the layer of sabayon whipped cream.

Spread the remaining sabayon whipped cream over the soaked ladyfingers and gently tap the pan to release any air bubbles. Smooth the surface with a spatula.

In the same way, soak the remaining ladyfingers and arrange them in the baking dish. Spread the remaining Sabayon-Mascarpone mixture over the second layer of ladyfingers.

Smooth the surface with a spatula. Cover and refrigerate for at least 12 hours.