



COOKING CLASSES
AT SUR LA TABLE

**PREP NOW, EAT LATER:
HOMEMADE TIRAMISU**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Dairy

- 3/4 cup heavy cream
- 7 eggs
- 2 cups mascarpone (usually found near the cream cheese in grocery stores)

Pantry Items

- Granulated sugar
- Vanilla bean paste
- Kosher salt
- Dutch-processed cocoa powder
- 4 ounces bittersweet chocolate bar
- All-purpose flour
- Confectioners' sugar

Other

- 1 1/2 cups espresso, 1 1/2 teaspoons instant espresso dissolved in 1 1/2 cups hot water, or 1 1/2 cups strongly brewed coffee
- 18, 4-inch Ladyfingers (if you don't intend to make them in the class)
- 1 1/2 tablespoons spiced rum

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Hand Tools/Gadgets

- Measuring cups and spoons
- Liquid measuring cup
- Mixing bowls (various sizes)
- 2 medium heat-safe mixing bowls
- Whisk
- Digital thermometer
- Silicone spatula
- Offset spatula
- Bench scraper
- Vegetable peeler
- Fine-mesh strainer
- Ruler and pencil

Cookware

- Medium saucepan

Appliances

- Stand mixer or hand mixer fitted with whip attachments

Bakeware

- Rimmed baking sheet
- 8 x 8-inch baking dish
- Piping bag
- 3/4-inch open round pastry tip

Pre-Class Mise en Place and Notes

- Please gather all your ingredients prior to class if you will be cooking along.
- It's helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure your ingredients, but it's not necessary.
- We encourage you to prep all your ingredients before class as it will allow you more time to listen and watch the instructor.

Ladyfingers

1. Preheat oven to 400°F.
2. Line a rimmed baking sheet with parchment paper.

Tiramisu

1. Prepare 1 1/2 cups espresso, 1 1/2 teaspoons instant espresso dissolved in 1 1/2 cups hot water, or 1 1/2 cups strongly brewed coffee.

DARK CHOCOLATE TIRAMISU WITH HOMEMADE LADYFINGERS AND DARK CHOCOLATE CURLS

Yield: 4-6 servings in an 8 x 8 baking dish

1 1/2 cups espresso or 1 1/2 teaspoon instant espresso dissolved in 1 1/2 cups hot water

18 4-inch ladyfingers (recipe follows)

7 tablespoons granulated sugar, divided

1 1/2 tablespoons spiced rum

3 egg yolks

1/2 teaspoon Kosher salt

1/4 cup Marsala

3/4 cup heavy cream

1 tablespoon vanilla bean paste

2 cups mascarpone

1/2 cup Dutch-processed cocoa powder

Dark chocolate curls:

4 ounces high-quality bittersweet chocolate finely chopped

1. **To prepare the tiramisu:** Brew espresso or dissolve espresso powder in hot water, transfer to a medium bowl. Whisk 1 tablespoon of sugar and rum into hot espresso until dissolved. Set aside to cool.

2. To the bowl of a stand mixer fitted with whisk attachment, add egg yolks, 6 tablespoons sugar, salt, and Marsala; whisk on medium-high to blend. To a medium saucepan set over medium-high heat add 2" water and bring to a simmer. Place the bowl with the egg yolks and sugar over the simmering water and heat, whisking constantly, until the mixture reaches 160°F (hot to the touch) on an instant-read thermometer. Remove mixture from the heat and attach the bowl to the stand mixer. Whip the mixture on high speed until yolks are pale, hold a ribbon, and are cool to the touch. Lower speed to medium, add in mascarpone and whisk until smooth. Transfer to a large bowl.

3. To the bowl of a stand mixer fitted with whisk attachment, add heavy cream and vanilla bean paste, whisk to stiff peaks. Carefully fold whipped cream into the mascarpone mixture as to not to deflate the whipped cream.

4. **To prepare the chocolate curls:** To a heatproof mixing bowl set over simmering water, add chopped chocolate and allow to melt, stirring as needed. Pour chocolate over the back of a clean sheet pan and spread into a thin even layer with an offset spatula or bench scraper. Transfer to freezer to set 3-4 minutes. Chocolate should leave a faint mark when touched. Using your bench scraper, push chocolate away from you to form chocolate curls. If chocolate breaks, it is too cold. If it melts immediately, put it back into the freezer. Keep curls chilled until

ready to use. Alternatively, using a vegetable peeler, carefully form chocolate curls from the edge of a room temperature chocolate bar.

5. **To assemble the tiramisu:** With a fine-mesh sieve, dust the bottom of an 8 x 8-inch baking dish with an even layer of cocoa powder. Dip both sides of ladyfingers in the espresso until fully saturated. Line the bottom of the dish with an even, tightly packed layer of cookies, trimming to fit. Pour 1/4 cup of espresso liquid over the top of the lined ladyfingers. Using an offset or silicone spatula, spread 1/2 of the mascarpone in an even layer on top of the ladyfingers, covering completely. Dust mascarpone with a thin layer of cocoa powder. Repeat the entire process with another layer. Dust the final layer with cocoa powder and refrigerate at least 4 hours or overnight. Let come to room temperature 30 minutes before serving. Garnish with dark chocolate curls.

Recipe variations:

- To make this without alcohol, substitute the Marsala and spiced rum with either additional brewed espresso or coffee. Or combine 1 tablespoon cocoa powder with 1/4 cup water.

LADYFINGERS

Yield: 18, 4-inch cookies

Originating in the 15th century, these delicate sponge cookies are the principal ingredient for tiramisu. Often called *savoirdi*—after its birthplace of Savoy, France—we opt for a denser version of this biscuit. This dense texture allows the cookie to soak up more liquid, which tenderizes it during chilling.

4 eggs, separated
1/2 cup granulated sugar, divided
1 1/4 cup all-purpose flour
Pinch of Kosher salt
Confectioner's sugar, for dusting

Heat oven to 400F° and line a baking sheet with parchment.

1. To a stand mixer fitted with whisk attachment, add egg whites. On medium-high speed, beat egg whites until foamy, adding 2 tablespoons sugar until stiff peaks. Transfer whites to a clean bowl and wipe out mixing bowl.
2. To a stand mixer fitted with whisk attachment, add egg yolks and remaining sugar and beat on high until eggs are pale and thick.
3. **To fold the egg mixture:** Using a silicone spatula working with one-third of egg whites, mix into whipped egg yolks to lighten. Add another third of egg whites to egg yolks and fold to incorporate. Add final portion of egg whites into whipped yolks, being careful not to deflate.
4. To a fine-mesh sieve, add flour and sift over eggs and gently, but thoroughly, fold together until incorporated.
5. **To start piping:** Transfer batter to a piping bag fitted with 3/4" round piping tip.
6. Pipe cookies into 4" strips, spacing 2" apart. Dust with confectioner's sugar.
7. **To bake the ladyfingers:** Transfer to preheated oven and bake until golden brown and dry, about 6 to 8 minutes.
8. Cool completely before removing from parchment.

Recipe variations:

- Substitute store-bought ladyfingers if you don't feel like making them.