



**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 or sea 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

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*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 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*

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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 add egg yolks, 6 tablespoons sugar, salt and Marsala; whisk to blend. Bring 2 inches of water to a simmer in a medium saucepan. 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 a stand mixer fitted with a whisk attachment. Whip the mixture on high speed until yolks are pale, hold a ribbon and are cool to the touch. On medium speed, whisk in mascarpone 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 and whip into stiff peaks. Fold whipped cream into the mascarpone mixture, being careful not to deflate the whipped cream.

4. **To prepare the chocolate curls:** To a medium heat proof bowl set over a pan of simmering water, add chocolate and allow to melt. Alternatively, add chocolate to medium heat proof bowl and microwave in 15-second intervals, stirring between each. Pour melted chocolate onto the back of a clean sheet pan. Using an offset spatula or bench scraper, spread chocolate into a thin even layer. Transfer to freezer until chocolate is set, about 3-4 minutes, or until chocolate leaves 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:** To a fine-mesh sieve, add the cocoa powder and dust the bottom of an 8 x 8-inch baking dish with an even layer. 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 15<sup>th</sup> 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.

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

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

1. To the bowl of a stand mixer fitted with whisk attachment, beat egg whites until foamy. To the foamy egg whites, add 2 tablespoons granulated sugar and beat to stiff peaks. Carefully transfer whites to a clean bowl and wipe out mixing bowl.
2. To the bowl of a stand mixer fitted with whisk attachment, add egg yolks and remaining sugar. Beat yolks and sugar to the ribbon stage until eggs are pale and thick.
3. **To fold the egg mixture:** To the yolk mixture, add 1/3 of the egg whites and fold until combined. Continue add egg whites to yolk mixture in two additional portions, folding with a plastic spatula, being careful not to deflate.
4. To a fine mesh sieve, add flour and sift over egg mixture. Gently, but thoroughly, fold together flour and egg mixture until incorporated.
5. **To pipe cookies:** Transfer batter to piping bag with 3/4" round piping tip. To lined sheet trays, pipe cookies into 4" strips, spacing 2" apart. Dust with confectioner's sugar.
6. **To bake the ladyfingers:** Transfer to preheated oven and bake 6 to 8 minutes until golden brown and dry.
7. Cool completely before removing from parchment.

### **Recipe variations:**

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