



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 cheese

Pantry Items

- Granulated sugar
- Vanilla bean paste or vanilla extract
- Fine kosher or sea salt
- Dutch-processed cocoa powder
- 4 ounces high-quality 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 store-bought Ladyfingers (if not making in class)
- 1 1/2 tablespoons spiced rum
- 1/4 cup Marsala

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 sieve
- Serrated knife

Cookware

- Medium saucepan

Appliances

- Stand mixer or hand mixer fitted with a whisk attachment

Bakeware

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

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 of instant espresso dissolved in 1 1/2 cups of hot water, or 1 1/2 cups of 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 included)

7 tablespoons granulated sugar, divided

1 1/2 tablespoons spiced rum

3 egg yolks

1/2 teaspoon fine 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

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 the whisk attachment, add the egg yolks, 6 tablespoons of 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 the 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 the mascarpone until smooth. Transfer to a large bowl. Wipe out the stand mixer bowl.

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

4. **To prepare the chocolate curls:** Using a serrated knife, finely chop the chocolate. Melt the chopped chocolate over a water bath until smooth or microwave in 15-second intervals, stirring between each interval. Pour the 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 the freezer to set for 3-4 minutes. The chocolate should leave a faint mark when touched. Using your bench scraper, push the chocolate away from you—it should form curls. If the chocolate breaks, it is too cold.

If it melts immediately, put it back into the freezer. Keep the curls chilled until ready to use. Alternatively, do not melt the chocolate. Carefully form chocolate curls from the edge of a room temperature chocolate bar using a vegetable peeler.

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 the 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 the 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 the 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 of cocoa powder with 1/4 cup of water.

LADYFINGERS

Yield: 18, 4-inch cookies

Originating in the 15th century, these delicate sponge cookies are the principal ingredient for tiramisu. Often called savoiardi—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 fine kosher salt
Confectioners' sugar, for dusting

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

1. To a stand mixer fitted with the whisk attachment, beat the egg whites until foamy. Beat 2 tablespoons of granulated sugar into the whipping whites and beat to stiff peaks. Transfer the whites to a clean bowl and wipe out the mixing bowl.
2. To a stand mixer fitted with the whisk attachment, beat the egg yolks and the remaining sugar to the ribbon stage until the eggs are pale and thick.
3. **To fold the egg mixture:** In thirds, fold the egg whites into the whipped yolks, being careful not to deflate the mixture.
4. Sift the flour over the eggs and gently but thoroughly, keep folding until just incorporated.
5. **To start piping:** Transfer the batter to a piping bag with a 3/4-inch round pastry tip.
6. Pipe the cookies into 4-inch strips, spacing 2-inches apart. Dust the cookies with a light coating of confectioners' sugar.
7. **To bake the ladyfingers:** Transfer to oven and bake 6 to 8 minutes until golden brown and dry.
8. Cool completely before removing from parchment paper.

Recipe variations:

- Substitute store-bought ladyfingers in a pinch.