

Tiramisu

This recipe is adapted from the one that was made during the Tuscan cooking class at Cavate Ristorante (October 2010), in Montecatini Terme- . Enjoy!

2 packages ladyfingers, split, divided in half
½ cup, freshly brewed, espresso-strength coffee
4 Tbsp. sugar, divided
2 Tsp. vanilla, divided
1 15 oz. container ricotta cheese
8 oz. mascarpone cheese
1 ½ cups heavy cream, whipped
2 Tsp. unsweetened cocoa

Arrange ½ of the ladyfingers in the bottom of a 12 x 8-inch dish.

Mix coffee, 2 Tbsp. sugar and 1 Tsp. vanilla; brush ½ of the coffee mixture over the lady fingers.

Beat ricotta, remaining 2 Tbsp. sugar and 1 Tsp. vanilla with electric mixer on medium speed for two minutes or until well blended. Gently stir in whipped cream. Spoon ½ of the ricotta mixture over ladyfingers. Top with remaining ladyfingers; brush remaining coffee mixture over ladyfingers. Top with remaining ricotta mixture; sift cocoa powder over ricotta cheese mixture. Refrigerate several hours or overnight. (Best overnight!)