

Dulce de Leche Tiramisu: A Creamy, Caramel Twist on an Italian Classic

infuse sweet, caramelized richness into a timeless dessert



TIME
15 min

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INGREDIENTS

- 1 cup strong brewed coffee, cooled
- 1 cup dulce de leche
- 1 cup mascarpone cheese
- 1 cup heavy cream
- 1 teaspoon vanilla extract
- 24 ladyfinger cookies
- Cocoa powder, for dusting

Step-by-Step Instructions:

1. Prepare the Coffee:
2. Mix the Dulce de Leche & Mascarpone:
3. Whip the Cream:
4. Combine the Creamy Layers:
5. Dip the Ladyfingers in Coffee:
6. Layer the Dessert:
7. Chill for Maximum Flavor:
8. Dust with Cocoa & Serve:

Pro Tips for the Best Dulce de Leche Tiramisu:

Use High-Quality Coffee - Strong, freshly brewed coffee enhances the depth of flavor.

Chill Before Serving - The longer it sits, the better the flavors develop!

Don't Over-Soak the Ladyfingers - A quick dip prevents them from getting too soggy.

For Extra Caramel Flavor - Drizzle a little extra dulce de leche on top before serving.

Make Individual Servings - Layer in small glasses

or ramekins for a personalized dessert presentation.

What to Serve with Dulce de Leche Tiramisu:

A Hot Espresso or Cappuccino - Complements the coffee-infused layers beautifully.

Vanilla Bean Ice Cream - A cool contrast to the creamy texture.

Chocolate-Dipped Strawberries - A fruity, chocolatey touch.

A Glass of Dessert Wine - Try Marsala wine or a sweet Moscato for an elevated pairing.

FAQs (From My Kitchen to Yours):

Why You Need to Try This Dulce de Leche Tiramisu:

DIRECTIONS

1. Prepare the Coffee: I start by brewing a strong cup of coffee and setting it aside to cool completely.
2. (Pro Tip: Use espresso or dark roast coffee for the most robust flavor!)
3. Mix the Dulce de Leche & Mascarpone: In a mixing bowl, I combine dulce de leche and mascarpone cheese, stirring until smooth and creamy.
4. (Pro Tip: If the dulce de leche is too thick, I microwave it for 10 seconds to soften it.)
5. Whip the Cream: In another bowl, I whip the heavy cream and vanilla extract until stiff peaks form.
6. (Pro Tip: For the fluffiest results, I chill the bowl and whisk beforehand!)
7. Combine the Creamy Layers: I gently fold the whipped cream into the dulce de leche mixture, stirring carefully until fully blended.
8. Dip the Ladyfingers in Coffee: I quickly dip each ladyfinger into the cooled coffee, ensuring they are moist but not soggy.
9. (Pro Tip: A quick 1-second dip is enough-over-soaking will make the layers mushy!)
10. Layer the Dessert: In a baking dish or serving glass, I start layering:
 1. A layer of coffee-dipped ladyfingers at the bottom.
 2. Half of the dulce de leche cream mixture, spread evenly.
 3. Another layer of dipped ladyfingers.
 4. The remaining dulce de leche mixture.
12. Chill for Maximum Flavor: I cover the dish with plastic wrap and refrigerate for at least 4 hours, but overnight is best for maximum flavor and texture.

13. (Pro Tip: The longer it chills, the better the flavors blend together!)
14. Dust with Cocoa & Serve: Just before serving, I dust the top with cocoa powder, adding a beautiful finishing touch.
15. Then, it's time to slice, serve, and indulge!
16. Pro Tips for the Best Dulce de Leche Tiramisu: Use High-Quality Coffee - Strong, freshly brewed coffee enhances the depth of flavor.
17. Chill : Before Serving - The longer it sits, the better the flavors develop!
18. Don't Over-Soak the Ladyfingers - A quick dip prevents them from getting too soggy.
19. For : Extra Caramel Flavor - Drizzle a little extra dulce de leche on top before serving.
20. Make : Individual Servings - Layer in small glasses or ramekins for a personalized dessert presentation.
21. What to Serve with Dulce de Leche Tiramisu: This tiramisu is already rich and indulgent, but pairing it with the right additions makes it even more special:
22. A Hot : Espresso or Cappuccino - Complements the coffee-infused layers beautifully.
23. Vanilla : Bean Ice Cream - A cool contrast to the creamy texture.
24. Chocolate:- Dipped Strawberries - A fruity, chocolatey touch.
25. A Glass of : Dessert Wine - Try Marsala wine or a sweet Moscato for an elevated pairing.

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