

## Classic Tiramisu Recipe: A Creamy and Coffee-Infused Italian Treat

There are countless tiramisu recipes out there, but this one stands out for several reasons:



**TIME**  
**30 min**

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### INGREDIENTS

- 6 large egg yolks
- 3/4 cup granulated sugar
- 2/3 cup milk
- 1 1/4 cups heavy cream
- 1 cup mascarpone cheese
- 1 cup strong brewed espresso, cooled
- 1/2 cup coffee liqueur (optional)
- 24 ladyfingers
- Cocoa powder for dusting

### DIRECTIONS

- 1. Prepare the : Custard:** In a medium saucepan, whisk together the egg yolks and sugar until pale and creamy. Gradually add the milk and cook over low heat, stirring constantly until the mixture thickens. Remove from heat and let it cool.
- 2. Whip the : Cream:** In a separate bowl, whip the heavy cream until soft peaks form. Gently fold in the mascarpone cheese until smooth and well combined.
- 3. Combine : Mixtures:** Once the custard has cooled, fold it into the mascarpone mixture until fully incorporated. This will create a rich and creamy filling.
- 4. Prepare the : Coffee Mixture:** In a shallow dish, combine the cooled espresso and coffee liqueur (if using). Dip each ladyfinger briefly into the coffee mixture, ensuring they are soaked but not soggy.
- 5. Layer the : Tiramisu:** In a rectangular dish, arrange a layer of soaked ladyfingers at the bottom. Spread half of the mascarpone mixture over the ladyfingers. Repeat with another layer of soaked ladyfingers and the remaining mascarpone mixture.
- 6. Chill:** Cover the dish with plastic wrap and refrigerate for at least 4 hours, or overnight for best results. Before serving, dust the top with cocoa powder.

### TIPS FOR SUCCESS

**Use Fresh Ingredients:** Fresh eggs and high-quality mascarpone make a significant difference in flavor and texture.

**Experiment with Flavors:** Try adding a splash of vanilla extract or a hint of orange zest to the mascarpone mixture for a unique

twist.

**Adjust Coffee Strength:** If you prefer a milder coffee flavor, reduce the amount of espresso or use decaffeinated coffee.

**Presentation Matters:** For an elegant touch, serve individual portions in small glasses or jars, layering the ingredients for a beautiful visual effect.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/classic-tiramisu-recipe-a-creamy-and-coffee-infused-italian-treat/>