

Tiramisu

Source: America's Test Kitchen

Ingredients

1 1/4 cups strong black coffee, room temperature

3/4 tablespoons instant espresso powder

2 | 4 | 5 tablespoons dark rum (**light | standard | original**)

6 large egg yolks

2/3 cup sugar

1/4 teaspoon table salt

1 1/2 pounds mascarpone cheese

3 | 4 tablespoons dark rum (**light/standard | original**)

3/4 cup heavy cream (cold)

14 ounces ladyfingers

3 1/2 tablespoons cocoa, preferably Dutch-processed

1/4 cup semisweet or bittersweet chocolate, grated (optional)

Instructions

Brandy and even whiskey can stand in for the dark rum. The test kitchen prefers a tiramisù with a pronounced rum flavor; for a less potent rum flavor, halve the amount of rum added to the coffee mixture in step 1. Do not allow the mascarpone to warm to room temperature before using it; it has a tendency to break if allowed to do so. Be certain to use hard, not soft ladyfingers.

Stir coffee, espresso, and rum in wide bowl or baking dish until espresso dissolves; set aside.

In bowl of standing mixer fitted with whisk attachment, beat yolks at low speed until just combined. Add sugar and salt and beat at medium-high speed until pale yellow, 1 1/2 to 2 minutes, scraping down bowl with rubber spatula once or twice. Add remaining rum and beat at medium speed until just combined, 20 to 30 seconds; scrape bowl. Add mascarpone and beat at medium speed until no lumps remain, 30 to 45 seconds, scraping down bowl once or twice. Transfer mixture to large bowl and set aside.

In now-empty mixer bowl (no need to clean bowl), beat cream at medium speed until frothy, 1 to 1 1/2 minutes. Increase speed to high and continue to beat until cream holds stiff peaks, 1 to 1 1/2 minutes longer. Using rubber spatula, fold one-third of whipped cream into mascarpone mixture to lighten, then gently fold in remaining whipped cream until no white streaks remain. Set mascarpone mixture aside.

Working one at a time, soak half of ladyfingers in coffee mixture, about 5-10 seconds per cookie. Ladyfingers should be soaked to the point of feeling slightly spongy on the outside, but still firm at the core. Transfer ladyfingers to line the bottom of a 13-by-9 inch glass or ceramic baking dish in a single layer, breaking or trimming them as needed. If desired, spoon a small amount of coffee mixture on top of ladyfingers after they have been arranged.

Spread half of mascarpone mixture over ladyfingers; use rubber spatula to spread mixture to sides and into corners of dish and smooth surface. Place 2 tablespoons cocoa in fine-mesh strainer and dust cocoa over mascarpone.

Repeat dipping and arrangement of ladyfingers; spread remaining mascarpone mixture over ladyfingers and dust with remaining 1 1/2 tablespoons cocoa. Wipe edges of dish with dry paper towel. Cover with plastic wrap and refrigerate 6 to 24 hours (at least 12 is ideal). Sprinkle with grated chocolate, if using; cut into pieces and serve chilled.

TO MAKE AHEAD: The tiramisù can be made up to 24 hours in advance.

Notes:

- A standard 9x13x3 casserole dish is ideal; it works with both the 4x1 ladyfingers and the 8x2 gluten-free ones.
- You can vary the rum amount based on who you're making the dish for.

Revision #9

Created 7 July 2020 19:08:46 by TehFishey

Updated 28 July 2025 01:45:30 by Admin