

Tiramisu Classico

The iconic Italian dessert: espresso-soaked savoiardi layered with mascarpone cream and cocoa.

Tiramisu Classico finished dish

Ingredients

- 300 g savoiardi (ladyfingers)
- 4 large egg yolks
- 100 g sugar
- 500 g mascarpone
- 300 ml strong espresso, cooled
- Unsweetened cocoa powder for dusting
- Optional: 1-2 tbsp Marsala wine

Method

1. Whisk yolks and sugar until pale and thick.
2. Fold in mascarpone until smooth and creamy.
3. Dip savoiardi quickly in cooled espresso (and Marsala, if using).
4. Arrange a first biscuit layer in a dish, spread half the cream, then repeat.
5. Cover and chill at least 6 hours, preferably overnight.
6. Dust generously with cocoa powder just before serving.

Notes

Traditional Italian preparation; adjust seasoning to taste and use the best quality ingredients available.

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