

Homemade Tiramisu

Ingredients

- Espresso, cooled — 300 ml | 1 1/4 cups
- Mascarpone cheese — 250 g | 9 oz
- Eggs, separated — 3 large | 3 large
- Granulated sugar — 100 g | 1/2 cup
- Ladyfingers (savoiardi) — 200 g | about 24 pieces
- Unsweetened cocoa powder, for dusting — 25 g | 1/4 cup

Optional

- Heavy cream, chilled — 200 ml | 3/4 cup (fold into mascarpone for a lighter filling)
- Coffee liqueur or Marsala wine — 45 ml | 3 tbsp (stir into espresso for dipping)

Instructions

1. Brew espresso and let it cool to room temperature, stirring in coffee liqueur or Marsala if using.
2. Whisk egg yolks with sugar in a heatproof bowl over gently simmering water until pale, thick, and lightly warm, then remove from the heat and blend in mascarpone until smooth.
3. If using, whip cream to soft peaks and fold it into the mascarpone mixture to make the filling lighter.
4. Beat egg whites to soft peaks and fold them gently into the mascarpone mixture to keep it airy.
5. Quickly dip each ladyfinger in the cooled espresso on both sides without soaking and arrange a snug layer in a 20×20 cm (8×8 in) dish.
6. Spread half of the mascarpone mixture evenly over the ladyfingers and smooth to the edges.
7. Repeat with another layer of dipped ladyfingers and finish with the remaining mascarpone mixture.
8. Cover the dish and chill for at least 4 hours or overnight until the layers are firm enough to slice.
9. Dust the top generously with unsweetened cocoa powder just before serving.
10. Slice into squares or spoon into bowls and serve chilled.

Note & Storage

- Best after resting 8–24 hours so the flavors deepen.
- Store covered in the refrigerator for up to 3 days.
- Not freezer-friendly; cream and mascarpone will split.
- Use pasteurized eggs if preferred for safety.
- Recipe is written for a 20×20 cm (8×8 in) dish; double quantities for a 23×33 cm (9×13 in) pan.