

## Timmymisu (A Very Good Tiramisu)

Kelly Marges

While my husband and I were still dating, he introduced me to a dear friend of his named Tim. Tim soon became a dear friend of mine too. But early in our nascent friendship, I knew only a few things about him: He was an artist with a quick and twisty wit (like meets like!) who loved a good dinner party and adored tiramisu. He would test every version of the Italian classic that he could, whether it be wheeled out on a silver cart or displayed in a diner's sweaty glass case. Since I love both baking and making someone fall in love with me, I decided I would learn to make the Best Tiramisu of All Time. After much trial and error, I came up with this: a version that is neither too rich, nor too difficult while flirting with being both—exactly how I like my friends. I affectionately refer to it as Timmymisu in Tim's honor. (He has deemed it “very good.”) —K.M.

### INGREDIENTS

1 quart (1 liter) freshly made espresso or double-strength coffee (about one French press worth)  
4 large egg yolks  
¼ cup (50 g) sugar  
1 pound (455 g) mascarpone cheese  
3 tablespoons Kahlúa or other coffee-flavored liqueur (Rum works too!)  
2 tablespoons sambuca or other anise-flavored liqueur  
30 to 36 store-bought ladyfingers or Savoiardi biscuits  
1 bar (about 3.5 ounces/100 g) dark chocolate (78 percent cacao is nice)  
2 cups heavy cream  
2 tablespoons sugar  
1 teaspoon kosher salt  
Handful freshly ground coffee or espresso beans  
Special equipment: a trifle bowl

SERVES 10 to 12

TIME 2 hours 40 minutes (includes chilling time)

### METHOD

Make the espresso, pour into a bowl, and set aside. (Enjoy a tiny tippie while proceeding if you want; I do!)

In the bowl of an electric mixer with the whisk attachment, beat the egg yolks and sugar on high speed until the mixture thickens and pales, 1 to 1 ½ minutes. Stop the mixer and scrape the sugar from the side of the bowl as necessary. Add the mascarpone and beat on medium speed until the cheese is combined and the mixture is smooth, about 1 minute. Be careful not to overbeat, or the mascarpone may split.

Add the Kahlúa and sambuca and beat briefly on low speed, just long enough to incorporate. Move the mascarpone mixture to a large bowl and set aside.

Before making the whipped cream (please don't buy it—homemade makes all the difference and is so easy), clean your mixer bowl and whisk attachment and place them in the freezer for 10 to 15 minutes. (A cold bowl helps the whipped cream form.) Chop the chocolate bar while the bowl is chilling and set aside.

Put the cream, sugar, and salt in the cold mixer bowl. Using the chilled whisk attachment, beat until medium peaks begin to form, about 3 minutes. (Overbeating leads to mush.) Using a spatula, fold the whipped cream into the mascarpone mixture until evenly incorporated.

To assemble the dessert, begin by dunking the lady fingers, two at a time, into the espresso, just long enough for them to soak, then press them together over the bowl to squeeze out excess liquid.

Line the bottom of a trifle bowl with the soaked biscuits, placing them side by side against the glass to form one layer. Once the bottom of the bowl has been covered, sprinkle a layer of the chocolate over the cookies. Place about one-quarter of the cream mixture on top of the chocolate layer and spread it out evenly. Depending on the size of your trifle bowl, repeat three more times, or until the ingredients are used up.

Chill the tiramisu in the refrigerator for at least 2 hours to set. Just before serving, sprinkle with a light layer of freshly ground coffee beans.