



Il Gusto d'Italia

TIRAMISU

INGREDIENTS:

8 oz. Mascarpone cheese
8 oz. Heavy Cream
4 T. Sugar

14 oz. Savoiardi Biscuits or Lady Fingers,
broken in half

1 Cup brewed espresso or very strong coffee
(Variation: add 2 T. brandy to the espresso
mixture)

3 T. Powdered Cocoa

Chocolate glaze or shaved chocolate
Whipped cream

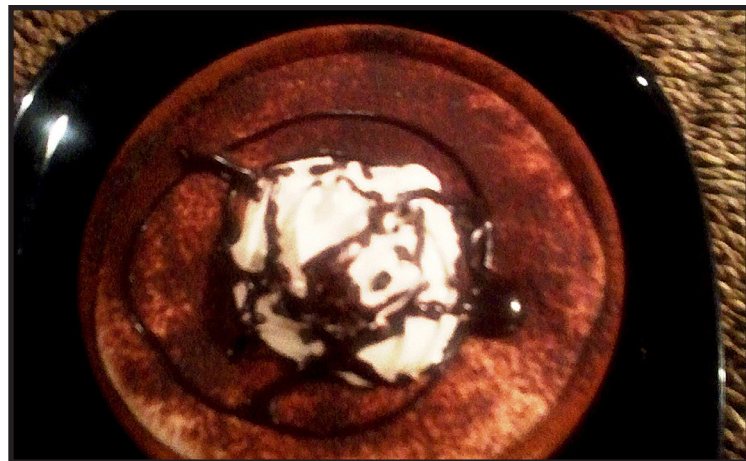
Whip the heavy cream with the sugar until soft peaks
form. Fold in the Mascarpone cheese and refrigerate 1
hour.

Layer the biscuits along the insides of large ramiken or
dessert bowls. With a pastry brush, brush the biscuits
with the espresso (or espresso/brandy mixture).

Cover with Marscapone cream mixture.

Sprinkle with the powdered cocoa and top with
chocolate glaze and a dollop of whipped cream.
Serve at room temperature.

Buon Appetito!



AT QueensLander Tours, our travel experience focuses on discovering local traditions and regional cuisine paired with the perfect wine and an insight into the authentic Italian way of life. Part of the fun of eating in Italy is discovering dishes that are la specialità della casa. Buon appetito!

Tiramisu is a wonderful Italian dessert. It was very popular in the 19th Century where the English people living in Italy called it “Zuppa Ingelese” or “English Soup.” Tiramisu literally means “Pick me up.”

When we arrive in Rome, a cozy dinner awaits us in a lovely off-the beaten path restaurant and wine cellar. Marco, Roberta, Randy and Marcello serve up local dishes followed by lots of their famous tiramisu. Second helpings are always encouraged!