



TIRAMISU

2 TUBS MASCARPONE CHEESE
LADY FINGERS
5 C. SUGAR
6 C. GRATED CHOCOLATE
1 QT. ½ ESPRESSO ½ COFFEE
6 OZ. RUM
3 LBS. & 6 OZ. EGG WHITES

IN 2 SEPARATE BOWLS, PUT THE MASCARPONE IN EACH BOWL. 1 TUB EACH.
ADD 1 ½ CUPS SUGAR TO THE CHEESE & MIX WITH SPATULA UNTIL BLENDED.
ADD TOUCH OF VANILLA.

BEAT EGG WHITES IN MIXER AT MEDIUM SPEED FOR 1 MINUTE.
TURN TO HIGH SPEED & SLOWLY ADD THE REST OF THE SUGAR 2 CUPS.
DO NOT OVER BEAT. BEAT UNTIL STIFF.

ADD SOME OF THE EGG WHITES. TO CHEESE .BLEND IN FAST TO
LIGHTEN UP THE CHEESE MIXTURE.

FOLD IN THE REMAINDER OF EGG WHITES. JUST UNTIL WELL MIXED.

LAYER LADY FINGERS ON BOTTOM OF PAN.

SOAK WITH COFFEE & RUM. (1/2 SOAK THE COOKIES)

LAYER WITH ½ THE CHEESE.

SPRINKLE 2 CUPS CHOCOLATE PER TRAY.

LAYER WITH MORE COOKIES & COFFEE & RUM.

TOP WITH 1 MORE LAYER OF CHEESE