

Tiramisu

500ml <i>strong decaf</i>	Lay out half of the lady fingers in a
30ml <i>cognac</i>	casserole, brush with about half to
15ml <i>whiskey</i>	two-thirds of the coffee, cognac, and
400g <i>lady fingers</i>	whiskey.
◇	Heat the mascarpone and cream
225g <i>mascarpone</i>	cheese in the microwave until
225g <i>cream cheese</i>	starting to soften, about 30s to 50s.
◇	Whisk until smooth.
4 <i>egg whites</i>	Whip the egg whites and cream of
1g <i>cream of tartar</i>	tartar to stiff peaks and fold under
◇	the cream cheese.
8 <i>egg yolks</i>	Whisk the egg yolks with the sugar
200g <i>sugar</i>	until creamy, about 1min. Add
20ml <i>Amaretto syrup</i>	Amaretto syrup, vermouth and
30ml <i>sweet vermouth</i>	vanilla paste, then transfer to a bain-
2g <i>vanilla paste</i>	marie. Keep whisking over a hot
◇	waterbath until the zabaglione starts
30g <i>cocoa</i>	to thicken and has at least tripled in
	volume.

Gently fold zabaglione into the mascarpone/cream cheese. Work in multiple batches.

Coat the lady fingers with about half of the filling. Dunk remaining lady fingers into coffee and arrange on top of filling. Then pour reminder of filling and make sure the top is level.

Refrigerate for at least 6h or overnight. Dust with cocoa powder before serving