

## Richardo's® Tiramisu

### Ingredients:

- 2/3 cup milk
- 6 egg yolks
- ¾ cup sugar
- 1 pound mascarpone cheese
- 1 ¼ cups heavy cream
- 1 tsp. vanilla
- ¼ cup strong coffee or espresso (or 1 tsp. instant espresso powder dissolved in ¼ cup hot water)
- ¼ cup Richardo's Decaf Coffee Liqueur
- 2 (3-ounce) packages Italian ladyfingers
- 1 Tbsp. unsweetened cocoa

Whisk together milk, egg yolks and sugar in a saucepan. Bring to a boil over medium heat, stirring constantly. Simmer gently for a minute, remove from heat and transfer to a bowl. Cover and refrigerate for an hour. Alternately, place the bowl within a larger bowl or sink full of ice water (careful not to get any water in the mixture) and whisk until cool, about 5 minutes. Once mixture is cool, whisk in mascarpone until smooth and creamy

In another bowl, Beat heavy cream and vanilla until stiff peaks form.

Combine Richardo's and coffee in a wide shallow bowl. Quickly dip each ladyfinger into coffee mixture and line the bottom of a 9-inch pan. Spread half of the mascarpone mixture on top, followed by half of the whipped cream. Repeat with remaining dipped ladyfingers, mascarpone and whipped cream. Sift unsweetened cocoa over the top of the whipped cream.

Cover and refrigerate overnight to allow flavors to develop. This is a ridiculously delicious dessert!