

Traditional-Style Tiramisu:

Serves 8

Est. preparation time: 30 mins

Est. refrigerating time: 2 hrs

Ingredients:

2 1/2 cups coffee, sweetened
10 tablespoons vanilla-flavored syrup*, divided
4 egg yolks**
3 tablespoons
1 pound mascarpone cheese
4 packages lady fingers, 1 dozen per package
1 tablespoon

Directions: In a shallow dish, mix coffee with 2 tablespoons of the vanilla syrup. In a separate bowl, whisk egg yolks and sugar together until pale. Add mascarpone, one large spoonful at a time, mixing gently to keep the mixture light and airy. Add remaining vanilla syrup and mix in gently. Dip about half of the ladyfingers into coffee mixture and use to line the bottom of a 10-inch springform cake pan. Spoon half the mascarpone mixture on top and sprinkle with half of the cocoa powder. Repeat layers, ending with a sprinkling of cocoa powder on top. Refrigerate for at least 2 hours. When ready to serve, release the springform and serve sliced from the metal base.

*:Vanilla syrup can be bought in most specialty coffee shops and many supermarkets. (For a more traditional take on the recipe, substitute dry sherry for the vanilla syrup.)

**For salmonella-safe egg yolks or whole eggs you will need: a small, heavy saucepan, a heatproof, 2-cup glass measuring cup, a large stainless steel mixing bowl, a wooden or plastic stirring spoon, and a quick-read kitchen thermometer. Perform the following steps and set aside: Place eggs or yolks in saucepan. Add liquid from recipe (2 tablespoons of liquid per yolk). Stir gently just to combine. Fill measuring cup 2/3 full with boiling-hot water. Prepare the bowl by half-filling it with ice water. Heat eggs or yolks over very low heat, stirring constantly, until the mixture reaches 160F. Between each use, rinse off thermometer in the hot water. When desired temperature is reached, place saucepan in bowl of ice water to stop heating process. When cool, proceed with recipe. OR, substitute 1/2 cup egg substitute for the egg yolks

Italian Cheesecake

Serves 2

Est. preparation time: 6 mins

Est. cooking time: 30 mins

Ingredients:

1 1/2	pounds ricotta cheese
8	ounces cream cheese
3	egg yolks
1/2	cup
2	tablespoons brandy
2	tablespoons vanilla
2	graham cracker pie crusts
1/4	cup

Directions: In a large mixing bowl, combine together ricotta cheese, cream cheese, egg yolks, sugar, brandy, and vanilla, beating until well-blended. Pour into two 9" graham cracker pie crusts and drizzle with chocolate syrup. Bake in a 350 degree oven for 30 minutes, or until the center is set.