

Diva Style Tiramisu

This recipe will make you have a **wonderful dessert** for at least a week, in case you don't eat it all in one day! It is very **creamy, light and looks luxurious**. A dessert certainly to impress your friends.

What you need:

- **5 eggs**
 - **500 g** mascarpone
 - **100 g** white sugar
 - **about 500 ml** espresso (decaf is also fine)
 - **40 - 60 ml** Bailey's hazelnut edition (or any edition of your liking)
 - **2 bags / about 800g** of ladyfingers/sponge fingers
 - **2-3 Tsp** of unsweetened cocoa powder
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The **tools** you will need:

1 x large bowl, **1 x** smaller bowl, **1 x** flat bowl (for the espresso), handwhisk, handmixer, spatula, big spoon, oven dish (~ 20 x 30 cm), cling foil

First take **one large** and on **smaller bowl** and separate the **eggwhite** from the **eggyolk**, the **eggwhite** belongs in the **smaller bowl** of the two. Then add the egg yolk in the large bowl and **whisk it with the sugar until it becomes creamy and lighter in color**. Take the **handmixer** and mix the **eggwhite** until they become **stiff** and **don't slide down** the bowl.

Then, **add all the mascarpone into the bowl** with the **eggyolk** and **combine** the two carefully with a **handwhisk**. After, take a **spatula** and **add the eggwhite partially and fold it in very carefully** until the mix becomes a very **airy and light**. Do not be harsh on the folding, as all the air from the eggwhites might get destroyed.

Once the mix is prepared, add **Bailey's** into the bowl of espresso, then **take the ladyfingers** and dip them **into the coffee mix** for just a **short time**, you don't

want them to become soggy. Then take the **oven dish** (preferably one of **glass to see the layers**), and layer the **ladyfingers** as you like to make the **first layer**. After, use the **big spoon** and take out some of the mix and place **little portions** over the ladyfingers, then take your **spatula** and even it out until it becomes **one layer of creme**. Repeat the process until you are out of ladyfingers and creme.

The **last layer should be cream**, then sprinkle the **cocoa powder on top** and cover it with **cling foil**. Let it **refrigerate**, to develop flavor and the right consistency, for about **4 hours**. Over night would be even better!

