

Chocolate Tiramisu

Recipe By Kiki Fisher



Cooking and Prep:  30
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Serves:  6

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (10)

Chocolate Mixture

- 1 quart heavy cream
- 1 cup confectioners' sugar
- 1 (8-oz.) container whipped cream cheese, at room temperature
- 1 (3.5-oz.) bar dairy Rosemarie chocolate, melted and slightly cooled
- 1/2 package instant chocolate pudding

24 ladyfingers

Coffee Mixture

2 tablespoons coffee diluted in 1/2 cup boiling water

1 tablespoon chocolate liqueur (such as Godiva)

3 tablespoons sugar

Gefen Cocoa or other unsweetened cocoa, for sprinkling

Start Cooking

For the Tiramisu

1. In the bowl of an electric mixer, beat heavy cream until stiff. Slowly add sugar, pudding, and cream cheese, and beat until smooth. Slowly add melted chocolate to the mixture and set aside.
2. Halve each ladyfinger (if serving individual portions) and roll in coffee mixture. Place on the bottom of each serving glass.
3. Add cream mixture to a piping bag and pipe cream over ladyfingers. Sprinkle with cocoa and add an additional layer of ladyfingers, cream, and cocoa.

Note:

To prepare one large tiramisu, you may need more ladyfingers.