

Deconstructed Cheating Tiramisu

Recipe By Rivky Kleiman



Cooking and Prep:  7
h 25 m

Serves:  18

Contains:    

Preference: Parve

Gourmet taste, professional presentation, minimal effort.... What more can you ask for?

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (14)

Main ingredients

- 1 (or 2) 7.5-oz box Gross's Original Belgium Waffles
- 1 (or 2) 3.08-oz box Gross's Belgium Waffles with Dark Chocolate
- 1/4 cup hot water
- 1 heaping teaspoon coffee granules
- 2–3 tablespoons amaretto

Gefen Cocoa Powder, for dusting

Cream Cheese Custard

6 egg yolks

3/4 cup sugar

2/3 cup pareve milk

2 8-oz (226-g) containers pareve cream cheese, room temperature

3 tablespoons amaretto

Topping

16 ounces (454 grams) pareve whipping cream

1 teaspoon Gefen Vanilla Extract

1/4 cup confectioners' sugar

Start Cooking

Make the Custard

1. In a medium saucepan, whisk egg yolks and sugar until well blended. Whisk in pareve milk (do not beat). Cook over medium heat, stirring occasionally, until mixture comes to a boil. Boil gently for one minute. Remove from heat. Refrigerate for one hour.
2. Place pareve cream cheese in mixing bowl. Beat on low speed until smooth. Pour in egg yolk custard and mix well. Add in amaretto and mix until incorporated. Set aside or refrigerate.
3. In a mixing bowl, beat pareve whipping cream until soft peaks form. Add vanilla and confectioners' sugar. Beat until stiff peaks form.
4. In a small bowl or cup, combine hot water, coffee granules, and amaretto.

Assemble the Waffles

1. For individual servings (you will need two packages of each type of Belgian waffle), place 18 Belgium waffles on a Gefen Easy Baking Parchment-lined baking sheet.
2. Drizzle with 1/2 the coffee mixture. Place one heaping tablespoon cream cheese mixture on

each waffle and smooth. Pipe whipped cream on top. Place a Belgium waffle on top of the whipped cream. Repeat steps, ending with whipped cream. Top with a chocolate-dipped Belgium waffle standing on its side.

3. To complete the look, dust with cocoa powder. Refrigerate for four to six hours to set.
4. Alternately, you can place 9 waffles on the bottom of a 9x13-inch Pyrex dish. Drizzle with 1/2 of the coffee mixture, and cover with 1/2 of the cream cheese mixture. Pipe 1/2 of the whipped cream on top. Repeat layering. Place chocolate-dipped waffles in the center of each serving. Dust with cocoa powder and refrigerate as above.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.