

Easy Tiramisu

An elegant ending to dinner with family and friends. Happily, you'll find everything you need (except the rum) at the **Milk Pail**. *Mangiamo!*

- 6 each egg yolks
- 3/4 cup granulated white sugar (150g)
- 2/3 cup milk (160 mL)
- 1 1/4 cups heavy cream (300 mL)
- 1/2 tsp vanilla extract (2.5 mL)
- 1 lb. mascarpone cheese (450g)
- 1/4 cup strong brewed coffee (60 mL)
- 2 Tbsp. dark rum (30 mL)
- 6 oz. ladyfingers (170 g)
- 1 Tbsp. unsweetened cocoa powder (15 mL)

In a medium saucepan, whisk together egg yolks and sugar until well blended. Whisk in milk and cook over medium heat, stirring constantly, until mixture boils. Boil gently for 1 minute. Remove from heat and allow to cool slightly. Cover tightly and chill in refrigerator for one hour.

In a medium bowl, beat the cream and vanilla until stiff peaks form. Whisk mascarpone into yolk mixture until smooth.

In a small bowl, combine coffee and rum. Split ladyfingers in half lengthwise and drizzle with the coffee mixture.

Arrange half of the soaked ladyfingers in bottom of a 7x11 inch (18x28 cm) dish. Spread half of mascarpone mixture over ladyfingers, then half of whipped cream over that. Repeat layers and sprinkle with cocoa. Cover and refrigerate until set, 4 to 6 hours.