

Classic Easy Tiramisu with Brownie Crust

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Original recipe and notes at www.devamadeo.com



Details:

Yield: a 9" springform pan

Total time: 1 hour, plus 6 to 8 hours in the fridge

Active Time: 10 minutes for making the brownie crust, 25 minutes for assembling the tiramisu

Equipment: 9" springform pan with removable bottom or any round oven proof deep dish (if using a regular dish you'll have to serve it directly from it)

My Prep:

Ingredients:

Brownie Layer:

- Organic butter – 7 TBSP, 100g
- Raw sugar – $\frac{3}{4}$ cup, 150g
- Unsweetened cocoa powder – $\frac{1}{4}$ cup + 3 TBSP, 45g
- Vanilla extract – $\frac{1}{2}$ Tsp
- Fine sea salt – $\frac{1}{4}$ Tsp
- Organic pasteurized cage free eggs – 1
- Unbleached organic all purpose flour – $\frac{1}{4}$ cup + 3 TBSP, 63g
- Semi-sweet chocolate chips or chunks – $\frac{1}{2}$ cup, 97g

Steps:

Prep in advance:

Make the espresso. Add the Kahlúa or any liquor, if using any. Chill in the fridge. If short of time, place in the freezer and make sure to stir every 10 to 15 minutes to prevent ice crystals. Transfer to fridge as soon as it feel cold.

To make the brownie crust:

Preheat oven to 350°.

Put butter in a large glass bowl and place it on a large skillet filled with some water. Heat it over medium heat until melted. Add the sugar and stir until the sugar dissolves into the butter. You'll

Tiramisu:

- Strong espresso brew, chilled - 1 $\frac{1}{4}$ cup, 300g
- Kahlúa or any dark liquor, optional - 1 to 2 TBSP
- Natural granulated sugar - $\frac{1}{2}$ cup, 100g, divided in $1\frac{1}{2}$ TBSP (19g), 2 TBSP (25g) and $4\frac{1}{2}$ TBSP (31g)
- Organic pasteurized cage free eggs - 5, separated
- Cream of tartar - $\frac{1}{4}$ Tsp
- Lemon juice or white vinegar - about $\frac{1}{4}$ Tsp
- Mascarpone cheese, chilled - 16 oz. (1 pound)
- Lady fingers - 22 to 25 pieces, 200g
- Unsweetened cocoa powder for dusting - about 2 TBSP, 12g

end up with a paste that is smooth and just a bit grainy. Take it out of the skillet and let it cool down.

After the butter mixture has cooled down mix in the cocoa powder. Add the vanilla and salt and stir. Add the egg and mix well. Add the flour and gently mix just until you can't see streaks of flour. Add the semi-sweet chocolate chips or chunks and mix them in.

Transfer the batter to the pan and press it down with your hands to make it even. Bake for 15 minutes.

While the brownie bakes, prepare the ingredients for the tiramisu.

To make the tiramisu:

Mix the chilled espresso with $1\frac{1}{2}$ tablespoons of the sugar. Place in the fridge again.

In the bowl of a stand mixer with the whisk attachment or with an electric hand mixer with the whisk attached, mix the egg whites with the $\frac{1}{4}$ teaspoon of cream of tartar and the $\frac{1}{4}$ teaspoon of lemon juice or white vinegar. When soft peaks form, start gradually sprinkling 2 tablespoons of the sugar. Mix until stiff peaks form, just a notch before turning into meringue. Gently transfer to another bowl if using the same bowl for beating the egg whites, or set aside.

Transfer mascarpone to a small mixing bowl.

In the bowl of the stand mixer with the paddle attachment or the beaters if using an electric hand mixer, beat the egg yolks and the remaining $4\frac{1}{2}$ tablespoons of sugar on high speed (#8 in the Kitchen Aid) for 5 minutes, until a foamy, thick and pale yellow. Drop about 2 to 3 tablespoons of the egg yolk mixture into the mascarpone cheese and mix until it starts to come a bit runny.

My recipe highlights:

Extra notes:

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Transfer to mixing bowl and in the lowest speed and mix until the cheese has dissolved into the egg yolks, about 3 minutes.

Gently fold the egg whites into the egg yolk-mascarpone mixture to finish up your mascarpone cream.

Spread some mascarpone cream on top of the brownie layer, about $\frac{1}{2}$ " thick. Take out the espresso from the fridge and transfer into a shallow bowl. Dip a whole cookie in the espresso and arrange it pointing at 12 o'clock. Repeat with 3 more cookies, arranging them at 3, 6 and 9, forming a cross. Fill the gap in between with more cookies, breaking some in half when needed. You need to snap the cookie before dipping it in the espresso. Turn your pan 45° . Spread half of the mascarpone cream on top. Repeat the process with the remaining cookies. Spread the remaining mascarpone cream and dust a thin layer of cocoa powder on top. Cover with plastic paper and chill 6 to 8 hours, ideally overnight.

When ready to serve, dust plenty of cocoa powder on top. You may decorate with espresso coffee beans if desired. It will be good for 4 to 5 days covered in the fridge.

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