**Tiramisu**

*Servings: 6*

**Baking**

- 2 each Pasturized Egg Yolks
- 2 tablespoons Granulated Sugar
- 1 tablespoon Cognac
- 1/2 cup Marscapone Cheese

**Egg Whites**

- 2 each Egg Whites
- 1 teaspoon Granulated Sugar

**Espesso Mixture**

- 2 tablespoons Espresso Coffee, chilled
- 1 teaspoon Granulated Sugar
- 1 tablespoon Coffee Liqueur

**Lady Finger Cookie (or use sponge cake)**

**Bittersweet Chocolate, shaved**

Place mascarpone cheese in mixer and mix until smooth.

Mix egg yolks, sugar and cognac together until smooth.

Slowly add egg yolk mixture to Marscapone cheese while mixing, and mix until smooth.

In a separate mixing bowl whip egg whites with sugar until it forms medium peaks.

Fold the Mascarpone mixture together with the egg whites.

Mix the espresso, sugar and coffee liqueur together.

Brush the espresso mixture on the bottom of the lady fingers (enough to line the molds), and then lay the lady fingers in the mold brushed side down.

Brush on espresso mixture until well absorbed on top of the lady fingers in the mold. Spread some of the Mascarpone over the top and repeat one more time to create layers. For ramekins you will only be able to do two layers.

Place desired amount of shaved chocolate on top of the final Mascarpone layer.

Cover and refrigerate for at least 2 hours.

**Yield: 6 ramekins**

*Per Serving (excluding unknown items): 120 Calories; 9g Fat (70.4% calories from fat); 3g Protein; 6g Carbohydrate; 0g Dietary Fiber; 25mg Cholesterol; 30mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.*