

Venetian Tiramisu

- A 2 egg yolks
 $\frac{1}{3}$ cup sugar
- B 450g mascarpone – Italian style – I prefer the Mamma Lucia brand
- C $\frac{1}{2}$ cup Cointreau
- D 1 cup triple strength coffee
- E 1 packet Pavesini cookie*

Beat A together until thick and pale

Add B and beat well

Add C and beat – this is the “cream”

To prepare D use a stove top percolator and make approx $\frac{1}{2}$ cup coffee.

Do a second coffee brew but instead of using water, use the coffee as the liquid.

Repeat for a third time and cool.

Using a 20cm glass dish quickly dip individual pavesini biscuits in D and line the base of the dish.

Cover with a thin layer of the cream and repeat layers finishing with cream.

Refrigerate a minimum of 2 hours.

Dust the top with cocoa and serve. – YUM!