

"Berry-Misu"



Ingredients

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| 1 cup of strong brewed coffee or espresso | 1 egg yolk |
| ½ cup granulated sugar or raw sugar | ½ # mascarpone cheese |
| ½ tsp. vanilla extract | 24 lady fingers |
| ½ cup St. Augustine Distillery Rum | 6 tbsp. strawberry jam |
| 1 cup of heavy cream, chilled | 1 tbsp. cocoa powder |
| 2 tbsp. light corn syrup | 1 tbsp. ground cinnamon |
| ¼ cup water | 2 oz. dark chocolate pieces or chips |
| ¼ cup granulated sugar | fresh Florida strawberries, for garnish |

Procedure

1. Combine coffee, ½ cup of sugar and vanilla in a small saucepan. Heat enough to dissolve sugar. Pour into a container that is wide for dipping lady fingers. Add rum.
2. Whip heavy cream until stiff peaks. Set aside.
3. Bring corn syrup, water and ¼ cup granulated sugar to a boil. In the meantime whip the egg yolk until fluffy. After the sugar syrup mixture has come to a full boil, slowly drizzle the hot syrup into the egg yolk while beating. Beat until light and fluffy.
4. Add the mascarpone cheese, and beat until incorporated, scraping down bowl as necessary.
5. When incorporated, fold in the whipped cream.
6. Separate out the lady fingers, jam, and filling into thirds. Use a deep pan such as a loaf pan for best results.
7. Dip each lady finger from the first batch into the coffee mixture for about 5 seconds each. Lay the lady fingers in a flat layer in the bottom of the pan. Cover the bottom of the pan. Spread the top of the lady fingers with 2 tbsp. of strawberry jam, or enough to cover. Top with 1/3 of the cream mixture. Repeat with the remaining coffee, lady fingers, jam, and cream to make 3 layers. Make sure the top layer is smooth and flat.
8. Mix together the cocoa powder and cinnamon. Sift over the top of the cream. Wrap the tiramisu tightly and refrigerate for a couple of hours, preferably overnight.
9. Before service, sprinkle with the dark chocolate pieces.
10. Cut into large pieces or slabs. Serve with fresh strawberries.

Serves 6-8

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