

# *The classic tiramisu*

## *Ingredients*

250g of mascarpone  
40cl of fortified coffee (roughly...)  
rum or marsala (5 or 6 tablespoons)  
20 cookies (if they are quite large, otherwise a little more)  
3 very fresh eggs (because we are not going to cook them)  
50g of powdered sugar  
1 or 2 70% grated dark chocolate tiles

## *Preparation*

Separate the yolks and egg whites.  
Beat the egg whites, set aside.  
Beat the yolks with the sugar until whitening. Add the mascarpone and mix until smooth.  
Add the egg whites to the mixture.  
Take a half-plow of this cream, and add a little coffee (2 or 3 spoonfuls). Pour the mixture to the bottom of a dish.  
Pour the rum into the coffee.  
Dip around 10 cookies in the cooled or lukewarm coffee, and arrange them in the dish.  
Cover this 1st layer of cream cookies (keep at least half of the cream for the 2nd layer)  
Dip the remaining cookies in the coffee, and arrange them in the dish.  
Cover everything with the rest of the cream.  
Grate the chocolate above.  
Leave in the fridge at least 4 hours, the tiramisu is very fresh. The best is to do it the day before.