



MINI TIRAMISU

Layers of ladyfingers and sweet creamy espresso filling topped with cocoa

Yield: 4 to 6 each

INGREDIENTS

1 pk.	RICH'S Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
8 oz	mascarpone
2 tbsp.	Granulated Sugar
4 oz	Cocoa powder
4 oz	espresso powder
2 pk.	Ladyfingers

DIRECTIONS

2 In a 2 quart sauce pot place the thawed crème Brulee, boil on medium high heat while stirring for 3 to 5 minutes –reduce heat and simmer for 4-5 minutes. Place 1 heaping tablespoon of espresso powder into hot mixture and remove from heat. Pour hot mixture into a large mixing bowl stirring to help with cooling down mixture, 10 -15 minutes. As mixture begins to set up add Mascarpone cheese and place into refrigerator approx. 20-30 minutes until completely chilled.

2 While mixture is cooling prepare 6 mini Spring form pans. Spray each of the pans with cooking spray. In a small mixing bowl mix cocoa, sugar, and remaining espresso then divide cocoa mixture into pans. Be sure to cover entire inside surface well shaking off excess back into bowl and use below in next steps.

3 Arrange ladyfinger in a single layer standing vertically around edge of pan and single flat on bottom of pans. Note: trimming ladyfingers on bottom edge help to keep them standing in place and fitting in snug in bottom.



4 Assembly: Spoon chilled mixture approx. 3 ounces into each prepared pan, filling each pan ½ full. Add in additional single flat layer of ladyfingers as center and top with 1 tsp of cocoa mixture then repeat until you have evenly divided remaining filling. Finishing with cocoa mixture on top layer. Refrigerate until product sets firm. These desserts can be held molded up to 2 days from day of preparation in refrigerator.

5 Serving: Carefully release spring form pan, with a small wet knife or cake spatula lightly going around the outside edge to insure nothing is sticking. Unmold the sides of the pan and use a spatula to remove from bottom portion of pan. Place dessert onto a garnished service plate.

7 In a 2 quart sauce pot place the thawed crème Brulee, boil on medium high heat while stirring for 3 to 5 minutes –reduce heat and simmer for 4-5 minutes

CHEF NOTES

For best results - I used 4inch spring form pans
