



COFFEE-FREE TIRAMISU



Ingredients:

CHEESE MIXTURE

- 4 EGG YOLKS
- 1 CUP SUGAR
- 1.5 TSP VANILLA EXTRACT
- 8 OZ MASCARPONE CHEESE
- 1 CUP HEAVY CREAM

LADYFINGER SAUCE

- 2 CUPS PREPARED BARLEY DRINK (PERO, POSTEM, OR SIMILAR)
- 2 OZ DARK CHOCOLATE
- SPLASH RED WINE VINEGAR
- 1 TSP VANILLA EXTRACT
- @FILLING AND TOPPING
- 48 LADYFINGERS
- 1/4 UNSWEETENED CACAO POWDER

DIRECTIONS:

- MIX EGG YOLKS AND SUGAR TOGETHER UNTIL PALE YELLOW. ADD VANILLA AND CHEESE GRADUALLY AND MIX UNTIL SMOOTH. CHILL.
- BEAT WHIPPING CREAM UNTIL STIFF PEAKS FORM. FOLD INTO CREAM CHEESE MIXTURE. CHILL MIXTURE AGAIN.
- IN A SMALL SAUCE PAN ADD THE BARLEY DRINK, SPLASH OF RED WINE VINEGAR, CHOCOLATE, AND 1 TSP VANILLA. HEAT OVER MED-LOW HEAT, AND STIR UNTIL CHOCOLATE HAS MELTED AND BEEN INCORPORATED INTO SAUCE.
- REMOVE FROM HEAT AND LET COOL FOR AT LEAST 15 MINS.
- ON THE BOTTOM OF A 9X13" PAN SPREAD A LIGHT LAYER OF CHEESE MIXTURE. QUICKLY DIP THE LADYFINGERS IN THE BARLEY DRINK MIX AND PLACE THEM ON TOP OF THE CHEESE LAYER.
- SPREAD ANOTHER THICKER LAYER OF CHEESE MIXTURE ON TOP OF THE LADYFINGERS. ADD ONE MORE LAYER OF DIPPED LADYFINGERS AND CHEESE MIXTURE EACH.
- LIGHTLY DUST THE TOP WITH THE UNSWEETENED CACAO POWDER.
- CHILL FOR 2 HOURS.
- ENJOY!