



## *Due Vigne Wine Club Recipes*

### **KALUA TIRAMISU**

Chuck Hudson (Due Vigne customer)

*Recommended Wine:* Due Vigne Vioblanç

#### **INGREDIENTS**

- 6 egg yolks
- 3/4 cup raw cane sugar
- 2 TBsp Kalua
- 2 tsp. Vanilla
- 16 oz Mascarpone cheese
- 2 cups heavy cream whipped
- Lady Fingers (3 packages)
- 3 cups espresso coffee perked and cold

#### **PREPARATION:**

Combine egg yolks, sugar, Kalua, vanilla, Mascarpone together. Add whipped cream slowly (put liquids and sugar together first until sugar fully dissolved), dip lady fingers in espresso (one at a time otherwise they will fall apart) and layer alternating with the cream mixture. Top with cocoa powder. Chill overnight.