

Due Vigne *Recipe*



Tiramisu

Chuck Hudson (Due Vigne customer)

Recommended Wine: Due Vigne Viognier

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

DIRECTIONS

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.