

## Tiramisu

8 ounces mascarpone cheese  
1/4 cup sugar  
1 teaspoon brandy  
8 ounces heavy cream  
1/3 cup sugar  
2 teaspoons vanilla  
1/2 cup of espresso  
1 cup skim milk  
2 tablespoons sugar  
1 1/2 packages of Italian style lady fingers  
6 ounces bittersweet chocolate  
6 ounces milk chocolate

Allow the mascarpone to come to room temperature. Beat the brandy and 1/4 cup of sugar into the mascarpone until it is smooth. Set it aside.

Put the cream, 1/3 cup of sugar, and 2 teaspoons vanilla into a bowl and mix with a whisk on high until soft peaks have formed. Set it aside.

Combine the hot espresso and the 2 tablespoons of sugar and stir until the sugar dissolves. Add the skim milk and stir. Set aside.

Grate the two types of chocolate using a food processor or a grater. Keep them separate.

Fold the mascarpone and whipped cream into each other (gently).

Dip a ladyfinger into the coffee mixture, count one beat, then turn it over, count another beat, and remove it and place it into a 9" x 9" pan. Repeat this until the bottom of the pan is lined with soaked ladyfingers.

Layer on half of the mascarpone/whipped cream combo, smooth it out with an offset spatula. Sprinkle the bittersweet chocolate.

Add another layer of the soaked ladyfingers, the rest of the mascarpone/ whipped cream combo, and finally the grated milk chocolate. Wrap well with saran wrap and refrigerate several hours or even better, overnight.