



Achieve Tahoe Virtual Programming:

Geared towards our participants and family members/care providers & free and open to all.

Culinary Club: Tiramisu with Scott

Join Scott to follow along and make this classic Italian dessert. Culinary Club will sometimes include the use of sharp knives and kitchen tools including stoves and other common kitchen items that may require supervision for some participants.

When: Wednesday, September 16th, 2020

Time: 4:00pm - 5:00pm PST

Ingredients Needed:

- 16 ounces mascarpone cheese
- 2 ½ cups heavy whipping cream
- 2 cups sugar
- 9 eggs
- 7 ounce package Italian lady fingers (savoardi)
- ~2 cups strong black coffee
- ~¼ cup brandy (Kahlua works too)
- ~¼ cup cocoa powder
- Instant espresso powder (optional)

Kitchen Supplies Needed:

- Range
- 3 quart sauce pan
- Hand mixer
- Mixing bowls (one for a double boiler)
- Instant read thermometer
- Whisk
- Rubber scraper
- Measuring cups and spoons

Recipe to Follow Along With:

1. Brew strong coffee; put about 2 cups in shallow vessel in refrigerator to cool quickly
2. Separate 9 eggs, putting egg yolks in a mixing bowl; save the whites for something else
3. Add 2 cups sugar to egg yolks; mix with hand mixer until egg mixture turns a pale yellow; heat on double boiler to 155 degrees
4. Remove from heat; whisk in 16 ounces mascarpone cheese; let cool
5. Add 2 ½ cups heavy cream to a mixing bowl; add 2-4 ounces coffee, adjusting to taste (instant espresso powder works great for this); whip with hand mixer until soft peaks

"If I Can Do This, I Can Do Anything!"sm

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6. Gently fold whip cream into egg mascarpone mixture
7. Add 1-2 ounces brandy to remaining coffee mixture in installments, tasting as you go; dip ladyfingers one at a time into coffee mixture and make a single flat layer in the bottom of your tiramisu bowl/container; be careful not to let your ladyfingers get too soggy
8. Put ½ of tiramisu mixture on top of layer of ladyfingers; make flat & smooth with rubber scraper; make another single layer of coffee-dipped ladyfingers; add the remaining ½ of the tiramisu mixture; make flat & smooth with rubber scraper
9. Decorate top of tiramisu with leftover ladyfingers and cocoa powder
10. Chill overnight

Instructor: Scott

Zoom Link to Join (free and you don't need to pre-register!):

Join Zoom Meeting:

<https://us02web.zoom.us/j/84285546729?pwd=R01heVh5UjQ2em9ySFRRc0hDd0FzUT09>

Meeting ID: 842 8554 6729

Password: 527015

Disclaimer: *By joining the Zoom meeting, you are indicating that you have read, understand, and assume the [risks and agreements](#) of engaging in Achieve Tahoe programs via remote platforms such as zoom.*

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