

MERRY CHRISTMAS BABY



I would muuuuch rather the Tiramisu... Haaaach... Emma, do you remember?

Apple strudel, Red fruit jelly...



Jenny!
It's Christmas!
They think we are stupid!



If you keep looking at me like that... I cannot guarantee anything!

Tadaa !



CHRISTMAS TIRAMISU

Recipe Will Feed 6 people:

500 g	Mascarpone
250 ml	Coffee
250 g	Ladyfingers
3	Egg Yolks
75 g	Sugar
40 ml	Amaretto
25	Spiced Cookies
1 TL	Gingerbread Spice
1 level TSP	Cinnamon
	Cocoa Powder

Prep

For the cream, separate the yolks from the eggs and put them in a bowl.

Mix the yolks, sugar, spices, and half of the amaretto together with a whisk. After thoroughly combined, stir in the mascarpone.

Crush approx 10-15 cookies and mix with the cream.

Mix the rest of the amaretto with the coffee.

Cover the bottom of your baking dish with ladyfingers, then sprinkle the amaretto/coffee mixture over them. Do not saturate.

Put a layer of cookies over the ladyfingers.

Spread a layer of the mascarpone mixture over the cookies, and repeat until you are almost at the top of the baking dish. Your last layer should be made up of the mascarpone mixture.

Chill the tiramisu in the refrigerator for at least 2 hours.

Remove from refrigerator and sprinkle with a thick dusting of cocoa when ready to serve.

Alternative: Instead of ladyfingers, use gingerbread cooking and omit the gingerbread spices from the cream mixture.



Emma!
You are great!