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MATILDE'S TRADITIONAL TIRAMISU RECIPE

- 400 g VICENZOVO ladyfingers
- 400 g Mascarpone cheese
- 4 eggs
- 100 g sugar
- 2 cups of strong coffee
- 30 g cocoa powder
- 3 tablespoons of sweet Marsala

Separate the egg yolks from the egg whites and beat egg yolks with the sugar until creamy.

Beat in mascarpone cheese. Beat the egg whites until they form soft peaks and fold it into the mascarpone and egg yolk mixture. Combine coffee and sweet Marsala and dip the VICENZOVO ladyfingers.

Then take a flat dish and add alternate layers of VICENZOVO ladyfingers and mascarpone cream. Finally sprinkle the dessert with cocoa powder. Serve chilled.