

Tiramisu (Egg Free)

Dipping liquid:

1-2 tablespoons bourbon (or other liquor, almond, orange, chocolate, hazelnut)

1 1/2 cups brewed coffee (330 ml approximately)

200 grams (7 ounces) ladyfingers

Filling/topping

1 cup (225 grams) cream cheese

1/2 cup (100 grams) sugar

1 teaspoon vanilla extract

2 cups (500 ml) heavy whipping cream

For the top

1 -2 tablespoons cocoa

5-6 tablespoons grated dark chocolate from a good quality chocolate bar

Directions:

Prepare the dipping liquid by mixing the liquor and the coffee in a container that allows you to place the whole ladyfinger in it easily and set aside.

Prepare the filling/topping by whipping together the cream cheese, sugar and vanilla till fluffy. Pour the whipping cream right on top of the cream cheese mixture and continue to beat together till whipped and fluffy, it will double in volume. Now prepare your pan (square or pie pan) by lining with plastic wrap for ease of later removal. Take the ladyfingers and one by one (not a bunch at a time or they will dissolve!!!) dip for a second on one side then flip and dip a second on the other side and immediately lay into the pan filling the gaps if need be by breaking some of the ladyfingers to fit. Whatever you do, do not linger on the dipping or the ladyfingers will crumble and dissolve into a mess. Once the bottom layer is done, slather half the filling over the ladyfingers and then sprinkle some cocoa through a sieve and some grated chocolate over the filling. Then dip and flip the rest of the ladyfingers to fit the next layer. When done, slather the rest of the whipped filling over the top. Top with the rest of the cocoa and dark chocolate. Carefully place toothpicks in the top of the ladyfingers at intervals and carefully cover with more plastic wrap being careful not to touch the topping. Refrigerate at least 6 hours but preferably overnight before serving. Serve cold from the fridge, not at room temperature.