

CHIN UP TIRAMISU

INGREDIENTS

6 EGGS SEPARATED

1 LB. MASCARPONE CHEESE

8 TBSP. SUGAR

LARGE PACKAGE SAVORIARDI (LADY FINGERS)

3 TBSP. HAZELNUT FLAVORED SYRUP

3 PACKAGES CHIN UP

24 OZ. HOT WATER

PREPARATION

Dissolve Chin Up into hot water & allow to cool slightly.

Combine 6 egg yolks with mascarpone cheese, sugar & hazlenut syrup.

Whisk egg whites into stiff peaks.

Carefully fold egg whites into mascarpone mixture.

Dip lady fingers into Chin Up and form a layer on lasagne (or similar) pan.

Pour ½ mascarpone mixture over lady fingers.

Repeat with another layer of lady fingers dipped in Chin Up.

Pour remaining mascarpone mixture over 2nd layer of lady fingers.

Sprinkle cocoa powder over top.

Add shaved dark chocolate (optional).

Freeze overnight.

Defrost in refrigerator; serve cold.