

Tiramisu and a bit of Venice

Yield: 8 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/savoirdi-italian-ladyfingers-recipe>

Ingredients:

- 2 cups coffee strong
- 1/2 cup marsala wine obligation
- 3 eggs pasteurized, separated
- 1/3 cup caster sugar superfine
- 250 grams mascarpone cheese
- 300 cream mililiter of thickened, lightly whipped
- 2 1/2 savoiardi pack of lady sponge fingers
- 1/2 cup cocoa dusting and in between layers

Nutrition:

1. Calories: 1270 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 485 milligrams
4. Fat: 117 grams
5. Fiber: 2 grams
6. Protein: 24 grams
7. SaturatedFat: 73 grams
8. Sodium: 360 milligrams
9. Sugar: 6 grams

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