

Tiramisu

Yield: 7 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/lady-fingers-south-indian-recipe>

Ingredients:

- 3 large egg yolks
- 3/4 cup sugar divided use
- 8 ounces mascarpone cheese
- 1/2 cup heavy cream
- 5 1/2 cups brewed espresso cooled to room temperature
- 2 tablespoons Frangelico
- 2 tablespoons dark rum Meyers
- 6 ounces lady fingers Italian, hard kind
- 3 tablespoons cocoa powder Dutch processed

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 40 grams
3. Cholesterol: 195 milligrams
4. Fat: 20 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 11 grams
8. Sodium: 180 milligrams
9. Sugar: 23 grams

Thank you for visiting our website. Hope you enjoy Tiramisu above. You can see more 19 lady fingers south indian recipe Unlock flavor sensations! to get more great cooking ideas.