

"TIREME SU"

(PICK ME UP)

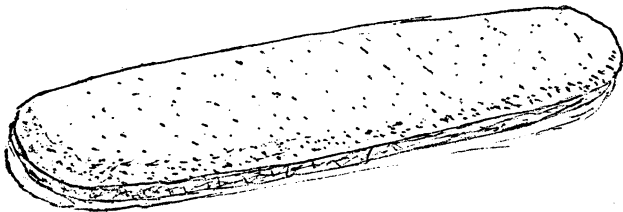
INGREDIENTS

- 500g mascarpone *
- 100g sugar (zucchero)
- 40g cocoa (cacao amaro)
- 4 egg yolks (rossi d'uovo)
- 3 egg whites (bianchi d'uovo)
- a cup or so of coffee (caffé espresso), rum added to taste
- 200g Coccardi Bistefani **

cr

** Italian brandname of a biscuit cookie:

Ladyfingers	(English)
Savolardi all'uovo	(Italian)
Biscuits à la cuiller	(French)
Eier Löffelbiscuit	(German)



* Italian type of cream cheese of the consistency and color of whipped butter; perhaps can be substituted by a mixture of cream cheese and some thick heavy cream.

Beat egg yolks, mix in sugar until smooth, then mix in mascarpone until smooth.

Beat egg whites until peaks form and gently fold into the batter.

Dip Coccardi in coffee one at a time and quickly (otherwise they will absorb too much coffee), using them to line the bottom of the pan. Cover with layer of batter. Repeat.

[use 9½ inch springform pan or a rectangular pan about the size of this page]

Refrigerate many hours. Sprinkle cocoa evenly over the top with a sifter or fine wire mesh strainer when batter has stiffened from the cold.