

DESSERT - TIRAMISU

(Translation: "Lifts Me Up"...From Best of Bridge - "Grand Slam" book - Page 186)

Ingredients:

4 eggs - separated
3/4 cup sugar
2-8 oz. packages of cream cheese - softened
1/2 cup cold, strong coffee (1/2 cup water with 1 tsp. Instant coffee will suffice)
1/4 cup Kahlua or rum
1 pkg. Lady finger cookies OR vanilla wafers
2-one oz. Sqaures semi-sweet chocolate - finely grated

Method:

1. Beat egg yolks in medium size bowl, adding sugar gradually until well mixed (no gritty feeling is left).
2. Add cream cheese and mix well.
3. Beat egg whites in deep bowl until soft peaks form. Fold into cheese mixture.
4. Spread 1/4 of cheese mixture into 12-cup decorative glass bowl (or rectangular cake pan).
5. Dip lady finger cookies into mixture of kahlua and coffee, then use to entirely cover the cheese mixture in bowl/pan. REPEAT THREE TIMES USING CHOCOLATE ON EACH LAYER...ENDING WITH CHEESE AND CHOCOLATE.
6. Refrigerate 6 hours but overnight is best for flavours to be enhanced.
7. Serve chilled to 8 to 10 uplifted guests with fresh fruit (strawberry/raspberry) garnish.