

# Franco's Italy

## Tiramisu Bomba

Makes approx. 6 Bomba plus

### Ingredients:

6 egg yolks  
1 ¼ cups white sugar  
1 ¼ cups mascarpone cheese  
1 ½ cups heavy whipping cream  
2 packages lady fingers (approx. 24 lady fingers total)  
¼ cup Kahlua  
6 ounces of espresso or very strong coffee (cooled)

### Garnish

1 teaspoon unsweetened cocoa powder (dust)  
Whipped Cream  
Fresh raspberries

### For Bomba shell

Silicone pastry brush  
Bomba molds\* (3"- 4" half sphere)  
1-8oz package good quality semi-sweet chocolate chips



Melt all but ¼ cup of the chips over a double boiler or mixing bowl placed on top of a pan of boiling water. When chocolate is melted and fairly liquid, add the remaining chips to temper the chocolate and stir until smooth.



Use a silicone pastry brush to spread the chocolate evenly over the Bomba mold to create a thin shell. Refrigerate immediately to harden the chocolate.



### **To make the Tiramisu**

Place a mixing bowl into the freezer 30 minutes prior to adding the whipping the cream. Combine egg yolks and sugar in the top of a double boiler. If you don't have a double boiler, boil water and place another pan on top. Reduce heat to low.

Continuously stir the egg yolks and sugar for about 10 minutes This is known as coddling which gently cooks the eggs yet allows them to remain creamy. After 10 minutes of stirring the mixture should be velvety and pale yellow in color; remove the mixture from heat. Let it cool for a bit and then use a hand to slightly aerate and thicken the mixture.

Add the mascarpone to the whipped yolk-sugar mixture and blend to combine ingredients thoroughly. Set aside.

Take your chilled bowl out of fridge; add the whipping cream and whip until stiff peaks form. Gently fold the whipped cream into yolk-sugar mixture (you have now made a classic zabaglione cream!) and remove Bomba shells from the refrigerator.

### **To make Tiramisu Bomba**

Place a heaping tablespoon of the Zabaglione cream into the bottom of a Bomba shell. Dip each side and end of the Lady Finger (do not split) into the espresso/Kahlua mixture and place 2-3 dipped Lady Fingers onto the cream and fill the rest of the Bomba shell with cream, leaving approx. ¼ " below the top edge.

Place the Bomba into the freezer for at least 2 hours. Optional: after freezing you can fill in the bottom with additional melted chocolate to seal but this is not necessary.

### **To Serve**

10 minutes prior to serving: Place 3-4 dipped Lady Fingers onto a serving plate. Remove the Bomba from the freezer and carefully unmold, placing the open bottom on to the lady fingers. When ready to serve: drizzle Lady Fingers with a bit more Kahlua and garnish with a dollop of whipped cream and 3-4 fresh raspberries. Lightly dust with cocoa powder

Note: Use remaining ingredients to make a small 2 layer Tiramisu cake!

### **For cake**

Place a layer of dipped Lady Fingers into glass cake pan or wrapped pan as shown. Top with a layer of the cream mixture then lady fingers and finally the top layer of cream. Smooth the cream and dust the cake with cocoa powder. Cover with plastic wrap and refrigerate at least 3 hours (or overnight for the absolute best taste!)

