



## NEW YEARS EVE TIRAMISU

### Ingredients

- 6 [Carson Valley Meats](#) egg yolks
- $\frac{3}{4}$  cup white sugar
- $\frac{2}{3}$  cup milk
- 1  $\frac{1}{4}$  cups heavy cream
- $\frac{1}{2}$  tsp vanilla extract
- 1 lb. mascarpone cheese, at room temperature
- $\frac{1}{4}$  cup [Alpen Sierra Coffee Roasting Company](#) [Italian Roast](#), at room temperature
- 2 tbsp rum
- 2 (3 oz) packages ladyfinger cookies
- 1 tbsp unsweetened cocoa powder

### Method

1. Whisk together egg yolks and sugar in a medium saucepan until well blended. Then whisk in milk and cook over medium heat, stirring constantly, until the mixture comes to a boil.
2. Boil gently for 1 minute, then remove from the heat and allow to cool slightly. Cover tightly and chill in the refrigerator for 1 hour.
3. Beat cream and vanilla in a medium bowl with an electric mixer until stiff peaks form. Remove egg yolk mixture from the refrigerator; add mascarpone cheese and whisk until smooth.
4. Combine coffee and rum in a small bowl. Split the ladyfingers in half lengthwise and drizzle with the coffee mixture. Arrange 1/2 of the soaked ladyfingers in the bottom of a 7x11-inch dish.
5. Sprinkle cocoa powder over top. Cover and refrigerate until set, 4 to 6 hours. Enjoy!

*Adapted from The Food Network*