

The Joy of Jewish Cooking

Matzah Tiramisu

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Growing up, Passover has always been one of my favorite holidays. My mom always (for over twenty years) hosted the first night seder in our home. It was a night of celebrating G-d's deliverance of our people out of slavery and having a delicious meal. We shared our table with close friends in California when I was very young girl and then with our entire extended family when we moved back to Ohio. In my family, there was so many enjoyable traditional savory dishes to fill us up, that dessert always became an afterthought. Once I started contributing to our seder (grown-up and not living at home anymore), I made it my mission to find more heavenly dessert alternatives to canned macaroons and fruit wedge candies. This is when I found this recipe for Matzah Tiramisu (or TiraMatzah.) Its layers have the perfect combination of keeping it light after a heavy meal but still rich in flavor. You could omit the alcohol and use grape juice, but traditional Tiramisu has the liquor for that famous flavor. It looks quite impressive once served, considering the ease of effort it takes to make it. Enjoy!

DIRECTIONS:

In a medium saucepan, whisk together egg yolks and sugar until well blended. Whisk in milk and cook over medium heat, stirring constantly, until mixture boils. Boil gently for 1 minute, remove from heat and allow to cool slightly.

Cover tightly and chill in refrigerator 1 hour.

Whisk mascarpone into chilled yolk mixture until smooth.

In a medium bowl, beat cream with vanilla and rum until stiff peaks form.

Ingredients

6 egg yolks

3/4 cup white sugar

2/3 cup milk

1 pound mascarpone cheese

1/4 cup strong brewed coffee/espresso, room temperature

1/4 cup sweet Passover wine

Matzah (*I typically use egg matzah, which is just about a whole box, but either type will work fine.)

1/2 teaspoon vanilla extract

2 tablespoons rum (Bacardi is Kosher for Passover, another option is brandy)

1 1/4 cups heavy cream

1 tablespoon unsweetened cocoa powder

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In an 8x8 square baking pan combine coffee and wine. Soak a matzah sheet in the mixture until softened, but not soggy. Place on platter.

Spread the egg filling over matzah, then spread a layer of whipped cream. Repeat layering the matzah/egg filling/whipped cream until it's all used up.

Sprinkle with cocoa powder and chill in refrigerator for at least 5 hours. The longer it has time to set and for the flavors to infuse the better.