

Dessert

Tropical Tiramisu

"Fratelli Milano" Restaurant
Palm Beach Post

Servings: 8

3 cups sugar

3/4 cup light rum

5 eggs

2 cups mascarpone cheese

2 cups heavy cream

20 ladyfingers

3 cups mixed fresh fruit (papaya, mango, pineapple, strawberries), diced

1 cup shredded coconut, toasted

In a large saucepan, combine two cups of water, two cups of the sugar and the rum. Boil over medium-high heat for about 3 minutes.

Remove from the heat and cool to room temperature. Set aside.

In a bowl, mix the eggs, remaining one cup of sugar, mascarpone cheese and heavy cream. Beat with an electric mixer at medium-high speed until the mixture thickens. Be careful not to over-beat it.

Dip each ladyfinger in the rum syrup and set aside.

In a 9-inch square glass pan, spread a layer of the cream mixture, then a layer of dipped ladyfingers, and follow with a layer of diced fruit.

Repeat the process twice so you have three layers of each, then top off with an extra layer of the cream mixture.

Refrigerate, covered, overnight.

Before serving, sprinkle with the toasted, shredded coconut.

Per Serving (excluding unknown items): 718 Calories; 38g Fat (50.4% calories from fat); 7g Protein; 78g Carbohydrate; 0g Dietary Fiber; 253mg Cholesterol; 84mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 7 Fat; 5 Other Carbohydrates.