

# Chocolate Tres Leches Tiramisu with Dark Chocolate Curls

Phillis Carey class, 12/2015



Chocolate Tres Leches  
Tiramisu with Dark  
Chocolate Curls

## Servings: 8

1. **CHOCOLATE TRES LECHES:** In a small saucepan whisk together the cream, unsweetened cocoa, sweetened condensed milk and evaporated milk. Bring to a simmer over medium heat. Simmer for 2 minutes. Remove pan from heat and whisk in coffee liqueur (Kahlua). Cool before using.
2. **CINNAMON CREAM:** In stand mixer, beat condensed milk into the mascarpone. Add whipping cream, cinnamon and vanilla. Continue to beat until soft peaks form.
3. Separate ladyfinger sections, leaving the individual fingers attached. Lay half the ladyfinger sections, round sides down, in a 9x13 glass or ceramic dish. Brush well with HALF the chocolate tres leches mixture, to saturate.
4. Spread ladyfingers with HALF the mascarpone cream and repeat with another layer of ladyfingers, brushing more tres leches mixture over every bit of the ladyfingers, then spread with remaining cinnamon cream. Cover dish and refrigerate for at least 4 hours, or up to 24 hours (no more than that, though).
5. When ready to serve, whip 1/2 cup whipping cream and spoon down the center of the tiramisu. Sprinkle top with chocolate shavings.

## CHOCOLATE TRES LECHES:

- 1/2 cup heavy cream
- 1/3 cup cocoa powder (unsweetened)
- 1/4 cup sweetened condensed milk
- 1/2 cup evaporated milk
- 1/4 cup Kahlua

## TIRAMISU:

- 3/4 cup sweetened condensed milk
- 8 ounces mascarpone cheese, warmed to room temp
- 1 1/2 cups heavy cream
- 1 teaspoon ground cinnamon
- 1/2 teaspoon vanilla
- 6 ounces ladyfinger cookies (soft type)
- 1/2 cup heavy cream, whipped, for garnish
- 1/3 cup shaved chocolate, for garnish

*Per Serving (excluding unknown items): 645 Calories; 48g Fat (66.2% calories from fat); 10g Protein; 45g Carbohydrate; 2g Dietary Fiber; 236mg Cholesterol; 143mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Non-Fat Milk; 9 1/2 Fat; 2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**