

Orange Tiramisu

Phillis Carey, cooking class 2013



GRAND MARNIER SYRUP

- 1 cup water
- 1 cup sugar
- 3 strips orange rind, removed with a vegetable peeler (not with a zester)
- 1/4 cup Grand Marnier
- 6 ounces ladyfinger cookies, the soft type, not dry Italian style
- 3/4 cup sweetened condensed milk
- 8 ounces mascarpone cheese, at room temperature
- 2 1/4 cups heavy cream, divided use (see below)
- 1 tablespoon orange zest, the microzest type
- 1/3 cup toasted pistachios, toasted and chopped
- 3 thin slices orange for garnish (use part of orange that has all the peel intact)

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 10

You can, if desired, make this with the dry Italian-style ladyfingers, but the tiramisu must be refrigerated for at least 8 hours in order for the moisture to soften the cookies completely.

NOTES: Part of heavy cream is used in the filling, the remainder on top. The Grand Marnier Syrup is also divided for two uses. You will use one large orange in this preparation - the zest is used for both big strips and the microzest for another. Try to zest on only half of the orange as the other half you'll want slices for garnish, and you'll want the peel to be intact.

1. SYRUP: Combine water, sugar and orange strips in a small saucepan and heat until sugar dissolves, stirring constantly. Bring just to a simmer. Remove from heat and cool. Discard orange rind and stir in Grand Marnier - BUT - remove 1/4 cup of the syrup and refrigerate to use later in the topping.
2. Separate the ladyfinger sections, leaving the individual fingers attached. Lay half of the ladyfinger sections, round side down, in a 9x13 glass dish. Brush them well with half the Grand Marnier syrup to saturate the soft ladyfingers.
3. MASCARPONE FILLING: With mixer, gradually beat 3/4 cup of the sweetened condensed milk into the mascarpone. Add 1 1/4 cups of the whipping cream and the orange zest. Beat this mixture until soft peaks form. Spoon half of this creamy mixture over the ladyfingers and spread evenly (with an offset spatula if you have one).
4. Top the cream mixture with the remaining ladyfingers (rounded side down) and brush them with the remaining syrup. Spread on the remaining cream mixture, covering the ladyfingers completely. Cover tiramisu and refrigerate for at least 4 hours, or up to 8 hours ahead. Do not make this a day ahead or the creamy mixture will begin to separate (the cream deflates).
5. Up to an hour before serving, whip the remaining 1 cup of heavy cream until it has firm peaks. Add the reserved, refrigerated Grand Marnier Syrup and continue to beat until it's incorporated. Spread this on top of the tiramisu, then sprinkle with pistachio nuts. ORANGE SLICES: Cut a slit to the center only on the thinly sliced orange slices and holding each end, twist gently. Lay this twisted piece on top of the tiramisu. Continue with other 2 pieces. Serve within an hour.

Per Serving (excluding unknown items): 549 Calories; 36g Fat (59.6% calories from fat); 7g Protein; 49g Carbohydrate; 1g Dietary Fiber; 174mg Cholesterol; 89mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 7 Fat; 3 Other Carbohydrates.