

Jordana's Autumn Tiramisu

Courtesy Jordana Grodek, co-winner of the 2017 Point Breeze Bake-off, October 14, 2017

Ladyfingers

4 eggs, separated
2/3 cup white sugar
7/8 cup flour
1/2 tsp baking powder
powdered sugar for dusting

Preheat oven to 400F. Line baking sheets with parchment paper.

Beat egg whites to soft peaks. Add 2 Tbsp of the sugar and beat.

In a separate bowl, beat egg yolks and remaining sugar until thick and pale.

Whisk flour and baking powder together in another bowl, and set aside.

Fold half the egg whites into the yolks. Fold in the flour mixture, then fold in remaining egg whites.

Transfer mixture to pastry bag fitted with 1/2 inch round tube and pipe onto parchment paper in 2 inch segments.

Dust with powdered sugar just before placing in oven, and bake for 8 minutes.

Tiramisu

1 1/2 cups heavy cream
3/4 cup powdered sugar
1 1/2 cups mascarpone, room temperature
15 oz canned pumpkin
3/4 tsp. cinnamon
3/4 tsp. ground ginger
1/4 tsp freshly ground nutmeg
1/4 tsp. salt

Ladyfingers (I used about 36 in a 9x3 inch trifle dish)

1/3 cup maple syrup
1/3 cup Zeke's Night of the Living Blend coffee, brewed and chilled
1/3 cup coffee liqueur

Chocolate, cocoa, cinnamon, nutmeg, freshly ground coffee beans, and mascarpone for garnish

In a stand mixer, beat the whipping cream to stiff peaks. Add powdered sugar a little at a time until incorporated. Add the mascarpone and beat until mixed. Then add pumpkin, spices, and salt and beat briefly until mixed.

In a shallow dish, combine maple syrup, coffee, and coffee liqueur. Briefly dip the ladyfingers into the coffee mixture and line the wall and bottom of a trifle dish. Spread 1/3 of pumpkin mixture onto ladyfingers. Repeat twice more for a total of 3 layers each of ladyfingers and pumpkin. Cover dish with plastic wrap and refrigerate overnight.

Before serving, garnish with chocolate, cocoa, cinnamon, nutmeg, freshly ground coffee beans, and mascarpone.