Tuscany Regional Cooking

Soup
Tuscan Style Chicken Stew

Salads
Panzanella Bread Salad
Caesar Salad
Salad Caprice

Hors d'oeuvres
Stuffed Mushroom
Sautéed Shrimp with Tomato

Entrée
Fennel Crusted Pork Loin
Gnocchi with Sage butter and Italian Sausage
Rosemary Potatoes
Stuffed Zucchini

Bread
Rosemary Olive Bread

Desserts
Ricotta Tart
Tiramisu
Tuscan-style Chicken Stew
Preparation time 45 minutes
Serves 25

4 pound chicken, thigh meat, boned
4 ounces all-purpose flour
1 ounce Salt
1 ounce Pepper
4 ounces olive oil, as needed
8 each Garlic Cloves, minced
4 tbsp. Capers, drained and minced
4 each Zest and juice of one lemon
12 oz Dry white wine (optional)
3 1/2 quarts Chicken Stock
4 pound Yukon Gold Potatoes, scrubbed & cut ¼-in. cubes
2 pounds Frozen/canned artichoke hearts, quartered
2 cup Flat leaf Parsley, minced
3 cup pitted green olives
Lemon wedges as needed

1. Cut chicken into large dice. Season chicken with salt and pepper. Toss in flour to coat.

2. Heat oil in stock-pot over medium heat. Add chicken in a single layer and cook until brown on all sides.

3. Reduce heat. Add garlic and lemon zest and cooked until fragrant (about 30 seconds).

4. Deglaze pan with wine. Add stock, potatoes and return to a simmer.

5. Add artichokes and cover. Cook until potatoes are tender about 10 minutes.

6. Just prior to service, stir in parsley, lemon juice to taste and olives. Adjust seasoning. Serve with lemon wedges on the side.
Panzanella (Bread Salad Tuscan-Style)

Yield: 30 portions (3 ounces/½ cup each)

Panzanella evolved as a thrifty way to use bread that had become too dry for slicing and eating. Combined with ripe tomatoes and fresh herbs, the stale bread was transformed into a luscious summer salad.

1 lb country-style bread
5 lb medium-dice plum tomatoes
½ lb medium-dice European cucumbers
¼ lb medium-dice celery hearts
¼ lb thinly sliced red onions
1 cup basil chiffonade

**Dressing**

½ cup extra-virgin olive oil
2 tbsp red wine vinegar
3 each garlic cloves, minced
To taste salt
To taste ground black pepper

1. Cut the bread into medium dice. Let dry for 8 to 12 hours.
2. Combine the bread with the tomatoes, cucumbers, celery, onions, and basil.
3. Blend the dressing ingredients and pour over the salad ingredients. Let rest for 30 minutes at room temperature before serving. Adjust seasoning if necessary.

**Chef’s Notes:** To prepare this salad à la minute, keep the vegetables and bread separate. Toss together a spoonful of each for every portion, along with 1 ounce of the dressing for each portion.

Green olives or sweet peppers are sometimes added to this salad. For this recipe, use 1 cup pitted green olives or diced peppers.

This salad can be garnished with shaved Parmesan and drizzled with extra-virgin olive oil.
# Caesar Salad

**YIELD:** 50 portions

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>QUANTITY</th>
<th>METHOD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Romaine</td>
<td>6 lb.</td>
<td>1. Wash romaine carefully and cut or break into bite size pieces. Drain as dry as possible.</td>
</tr>
<tr>
<td>Garlic, chopped</td>
<td>2 tbsp.</td>
<td>2. Sauté garlic in oil until light brown. Strain and discard garlic.</td>
</tr>
<tr>
<td>Salad Oil</td>
<td>12 oz.</td>
<td>3. Sauté bread cubes in garlic oil until golden brown. Drain and keep warm.</td>
</tr>
<tr>
<td>Bread, cubed</td>
<td>12 oz.</td>
<td></td>
</tr>
<tr>
<td>Salad Oil</td>
<td>1 1/2 qts.</td>
<td>4. Make basic French dressing with oil, lemon juice, salt, pepper. Add drained oil from anchovies.</td>
</tr>
<tr>
<td>Lemon Juice</td>
<td>12 oz.</td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td>1 1/6 tbsp.</td>
<td></td>
</tr>
<tr>
<td>Black Pepper</td>
<td>1/2 tsp.</td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td>12</td>
<td>5. Place romaine in bowl and add lightly beaten eggs. Toss lightly, coating well. Add parmesan cheese, tossing lightly again.</td>
</tr>
<tr>
<td>Parmesan Cheese</td>
<td>4 oz.</td>
<td>6. Arrange portion on chilled salad plate.</td>
</tr>
<tr>
<td>Anchovy Fillers</td>
<td>50</td>
<td>7. Dress with 1 oz. dressing just before service time. Garnish with croutons and curled anchovy fillet.</td>
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</table>
Tomato, Mozzarella, and Basil Salad (Salad Caprice)

Prep Time: 5 min  Level: Easy  Serves: 6 to 8 servings
Inactive Prep Time: 0 min
Cook Time: 0 min

Ingredients
- 6 small tomatoes (4 medium)
- 1 pound fresh mozzarella
- 10 to 15 basil leaves
- 3 tablespoons good olive oil
- Kosher salt
- Freshly ground black pepper

Directions
Slice the tomatoes and mozzarella and arrange casually with the basil leaves on a large platter. Drizzle with olive oil. Sprinkle with salt and pepper and serve at room temperature.
Broiled Shrimp, Scampi Style

Portions: 10  Portion size: 4 1/4 oz (125 g)

<table>
<thead>
<tr>
<th>U.S.</th>
<th>METRIC</th>
<th>INGREDIENTS</th>
<th>PROCEDURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>50</td>
<td>Shrimp, size 16-20 per pound</td>
<td>1. Peel, devin, and butterfly the shrimp as shown in Figure 14.12. Leave tails on.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>2. Place shrimp in individual service casserole dishes or in a shallow baking pan, tails up and cut side down. (Shrimp will curl more when cooked, so tails will stand up as shrimp are broiled.)</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>3. Keep refrigerated until needed.</td>
</tr>
</tbody>
</table>

| 6 oz  | 175 g | Butter                           | 4. Heat butter and oil in a saucepan until the butter is melted. |
| 1/2 cup | 125 mL | Oil, preferably olive oil (see note) | 5. Add the garlic, lemon juice, parsley, salt, and pepper. |
| 1 tbsp | 15 mL  | Garlic, chopped very fine         | 6. Pour the butter sauce over the shrimp. |
| 1 oz  | 30 mL  | Lemon juice                       | 7. Place the broiler at medium heat. Broil until the tops are lightly browned. (Don't worry if the tips of the tails burn a little, this is normal.) |
| 2 tbsp | 30 mL  | Chopped parsley                    | 8. Transfer the shrimp to the oven above the broiler for a few minutes to finish cooking. |
| to taste | to taste | Salt                              |                                                     |
| to taste | to taste | Pepper                            |                                                     |

Note: All butter may be used, instead of a mixture of butter and oil. Or, if you are using a good quality olive oil, use more oil and less butter or all olive oil.

Serve this dish with rice or with plenty of bread to soak up the flavorful butter.

Per serving: Calories: 260; Protein: 7 g; Fat: 25 g (89% cal); Carbohydrates: 1 g; Fiber: 0 g; Sodium: 310 mg

VARIATIONS
The shrimp can be marinated for an hour or two in the oil, chopped garlic, lemon juice, and seasonings. Add the butter at cooking time. Or omit the butter when cooking, and serve small cubes of garlic butter on the side.

Shrimp Brochettes:
Marinate the shrimp as indicated above. Put the shrimp on skewers and broil, basting several times with the marinade and melted butter.

Broiled Scallops:
Place the scallops in individual service casserole dishes (5-6 oz/150-175 g per portion). Top each portion with 1 tbsp (15 mL) dry bread crumbs. Pour the butter sauce over the scallops and broil as in basic recipe.

Broiled Fish Fillets or Steaks with Garlic Butter:
Use fillets or steaks of any lean, white fish. Place fish on sheet pans and prepare according to procedure for Broiled Scallops, using the bread crumbs.
Fennel Crusted Pork Loin

Pork Loin
Fennel Seed
Fresh Chopped Parsley
Black Pepper
Kosher Salt
Fresh Garlic

1. Season pork loin with salt & pepper.
2. Mix crushed fennel seed, chopped parsley, and fresh chopped garlic together.
3. Rub fennel seed mixture into seasoned pork loin. Let set in for at least 1 hour.
4. Sear on flat top or large pan.
5. Finish in oven at 300 degrees for 40 minutes or until internal temperature is 138 Degrees.
6. Let rest at least 10 minutes before carving.
PARMESAN GNOCCHI

Chef-Partner Shawn McClain
Spring - Chicago, Ill., USA

Yield: 6 servings

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potatoes, riced, warm</td>
<td>1 Lb</td>
</tr>
<tr>
<td>Flour</td>
<td>3 Oz</td>
</tr>
<tr>
<td>Parmesan, finely grated</td>
<td>1 Lb</td>
</tr>
<tr>
<td>Egg</td>
<td>1 each</td>
</tr>
<tr>
<td>Eggs yolks</td>
<td>2 each</td>
</tr>
<tr>
<td>Nutmeg, grated</td>
<td>to taste</td>
</tr>
<tr>
<td>Salt and freshly ground black pepper</td>
<td>to taste</td>
</tr>
<tr>
<td>Shallot, minced</td>
<td>1 each</td>
</tr>
<tr>
<td>Black winter truffles, fresh, thinly shaved</td>
<td>1 Oz</td>
</tr>
<tr>
<td>Celery root, julienned, blanched</td>
<td>1 each</td>
</tr>
<tr>
<td>Chives, chopped</td>
<td>2 Oz</td>
</tr>
</tbody>
</table>

Instructions:

1. Combine the riced potatoes with the flour, Parmesan, eggs and egg yolks. Season with nutmeg, salt and pepper. Take a small amount in your hand and begin rolling it on a floured surface until it is a long, 1/2-inch diameter log.

2. With a sharp knife, cut the log into 1-inch segments.

3. Blanch the gnocchi in salted boiling water until they float to the surface, about 30 seconds. Chill in an ice bath and reserve.

4. In a pan over medium heat, sweat the shallots until translucent. Add the shaved truffles, celery root and chives; turn heat to low. Add the drained gnocchi and 3 ounces of the lobster bouillon. Season to taste; reserve.
GRILLED ITALIAN SAUSAGE WITH ONION AND PEPPERS

Ingredients

5 lbs. Pork butt, cut into 2" cubes
3/4 oz. Fennel, ground, may vary, to taste
1 1/2 oz. Salt, may vary, to taste
1/2 oz. Black pepper, ground, may vary, to taste
8 oz Sausage casings, enough to stuff 5 lbs of sausage
2 lbs. Onions, white or yellow, thin sliced to form rings
3 each Yellow bell peppers, sliced 1/4" strips
3 each Red bell peppers, sliced 1/4" strips
3 each Green bell peppers, sliced 1/4" strips
2 each Red onions, thin sliced to form rings

Procedure

1. Cut pork butt into 2 inch cubes and grind with large grind plate.

2. Season meat with fennel, salt and pepper, regrind with medium, smaller grind plate.

3. Make up a small sausage patty and cook in sauté pan until done. Taste sausage and adjust seasoning if needed.

4. Stuff sausage into casings with the sausage tube attached to the grinder, medium plate.

5. Cook sausage in steamer or on a sheet pan in a 350° oven. Cook to an internal temperature of 150°. Let cool.

6. Slice onions and peppers.

7. Pre-heat the broiler to medium heat.

8. Sauté onions and peppers in a sauté pan with a small amount of oil, or bacon fat. Onion and peppers may be done in small batches as needed.

9. Grill mark on the broiler and cut sausage into 2 to 3 inch lengths when brown.

10. Place sausage in hotel pan and top with sautéed onion and peppers mixture.
PATATE Ai RAMERINO

Baked Potatoes with Rosemary

*Strongly scented rosemary grows wild all along the Livorno coast and shows up in many local dishes.*

12 small baking potatoes
12 small fresh rosemary sprigs
salt and freshly ground black pepper
2 tablespoons extra virgin olive oil

- Preheat an oven to 350°F (180°C).
- Cut each unpeeled potato lengthwise, about three quarters of the way through the center. Insert a sprig of rosemary into each incision. Sprinkle the potatoes with salt and pepper to taste.
- Pour the olive oil into a baking dish in which the potatoes will fit without crowding. Add the potatoes and roll them in the oil to coat. Bake until the potatoes are tender, about 1 hour. Serve immediately.
Stuffed Zucchini

Chef Ed Leonard, CMC
Serves 4 or 8

Zucchini:
4 long zucchini
3 tablespoons olive oil
1 small onion, diced
8 ounces ground fresh Italian sausage meat
3 cloves garlic, thinly sliced
1/4 cup diced tomatoes 1/4 cup red wine
2 slices white bread, crusts removed
1/2 cup heavy cream
1/2 cup Italian breadcrumbs
1/2 cup freshly grated Parmigiano-Reggiano
1 large egg
2 tablespoons extra-virgin olive oil
1 teaspoon chopped basil leaves
1 teaspoon chopped oregano leaves
salt and pepper to taste
4 tablespoons diced unsalted butter
3/4 cup chicken broth

To Make the Zucchini:
- Rinse the zucchini well and trim off the ends. Split each in half lengthwise. With a teaspoon, scoop out the flesh, leaving 8 "shells."
- Set shells aside. Finely dice the flesh. In a sauté pan set over medium heat, heat oil and add diced onion. Add sausage meat and garlic and cook 3 to 4 minutes. Add zucchini flesh, tomatoes and wine and cook 5 to 7 minutes on low heat.
- Dice bread slices and toss with heavy cream in a small bowl. In a large bowl, combine cooked sausage and vegetable mixture, soaked bread, bread crumbs, cheese, egg, oil, basil and oregano mix well. Season to taste with salt and pepper if needed.
- Preheat oven to 350 degrees. Fill the zucchini shells with the stuffing mixture and place shells in a casserole or stainless steel pan. Dot with butter. Pour broth into pan. Bake for 20 to 25 minutes.
PROCEDURE FOR YEAST BREAD: OLD DOUGH METHOD

1. Prepare the old dough and ferment. (If using old dough that has been refrigerated, bring it to room temperature before using.)

2. Scale other ingredients. Adjust water temperature and rehydrate yeast if necessary.

3. Combine the flour, yeast, salt and water and mix until moistened, then knead on medium speed until the dough is almost fully developed. Divide the old dough into small pieces and add to the new dough in the mixer. Knead another 1 or 2 minutes until the old dough is fully incorporated.

4. Ferment the dough until double in bulk.

TRADITIONAL FRENCH BAGUETTES

Yield: 4 Loaves, 12 oz. (360 g) each

Method: Old dough

Fermentation: Old dough, 4 to 6 hours. Final dough, 1 to 2 hours.

Proofing: 30 to 45 minutes.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Weight</th>
<th>Percent</th>
</tr>
</thead>
<tbody>
<tr>
<td>Old dough (page 203), room temperature</td>
<td>8.5 oz.</td>
<td>255 g</td>
<td>35.5%</td>
</tr>
<tr>
<td>Bread flour</td>
<td>1 lb. 8 oz.</td>
<td>720 g</td>
<td>100%</td>
</tr>
<tr>
<td>Instant yeast</td>
<td>0.2 oz. (1 1/4 tsp.)</td>
<td>6 g</td>
<td>0.8%</td>
</tr>
<tr>
<td>Water (temperature controlled)</td>
<td>15.25 fl. oz.</td>
<td>457 ml</td>
<td>63.5%</td>
</tr>
<tr>
<td>Salt</td>
<td>0.5 oz.</td>
<td>15 g</td>
<td>2%</td>
</tr>
<tr>
<td>Rice flour or bread flour</td>
<td>as needed</td>
<td>as needed</td>
<td></td>
</tr>
<tr>
<td>Total dough weight:</td>
<td>3 lb.</td>
<td>1453 g</td>
<td>202%</td>
</tr>
</tbody>
</table>

1. Prepare the old dough and allow it to ferment at least 4 hours. Or remove the old dough from the refrigerator and bring it to room temperature 2 to 4 hours before mixing.

2. Place the flour, yeast, water and salt in the bowl of a mixer fitted with a dough hook. Mix on low speed until blended. Then knead on medium speed until the dough is almost fully developed and reaches 75°F (24°C), approximately 7 to 10 minutes. Add the old dough in small pieces. Continue kneading until the dough is fully developed and reaches approximately 77°F (25°C).

3. Place the dough on a floured surface or in a large bowl. Cover the dough and ferment until doubled in size, approximately 1 to 2 hours.

4. Punch down the dough and divide into four equal pieces. Cover the dough, cover and bench rest 10 minutes.

5. Shape each piece of dough into a 10-inch (25-centimeter) cylinder. Cover the dough and rest several minutes before rolling it into 24-inch- (60-centimeter-) long baguettes.

6. Place the rolled dough seam side down onto a canvas couche lightly dusted with rice flour or bread flour or in prepared baguette pans. Proof until the loaves increase 55 to 65 percent in volume, approximately 30 to 45 minutes.
7 Remove the proofed loaves from the proof box and let the bread's surface dry for 5 minutes. Use the canvas to roll the bread onto sheet pans or leave in the baguette pans. Score several diagonal cuts in each piece of dough.
8 Bake at 450°F (230°C), with steam injected into the oven during the first few minutes of baking, until golden brown, approximately 20 to 22 minutes.

Approximate values per ½-loaf serving: Calories 100, Total fat 0 g, Saturated fat 0 g, Cholesterol 0 mg, Sodium 280 mg, Total carbohydrates 20 g, Protein 3 g

VARIATION:
Olive Bread—Once the dough is mixed, knead in 0.25 ounce (8 grams/1.3%) finely chopped fresh oregano and 12 ounces (360 grams/63%) pitted and finely chopped Kalamata olives. Knead only to incorporate the ingredients. Ferment, then divide and shape the dough as desired.

1 The dough is portioned, then rolled into baguettes in two stages.
2 The proofed loaves are scored to allow steam to escape.
3 The finished baguettes.

PROCEDURE FOR YEAST BREAD: SOURDOUGH STARTER METHOD

1 Prepare a sourdough starter: Combine approximately equal parts flour and water with a source of natural yeast such as grapes or fruit peel or a small amount of commercial yeast. Allow the yeast to grow at room temperature for 8 to 12 hours. (If using a prepared sourdough starter that has been refrigerated, allow it to come to room temperature before using.)

2 Replenish the yeast food by adding no more than half the starter weight in flour and water. Allow the yeast to grow at room temperature for at least 4 hours before using.

3 To make the sourdough bread: Scale ingredients. Adjust water temperature and rehydrate yeast if necessary.

4 Combine all ingredients in the bowl of a mixer fitted with a dough hook on low speed to moisten; this is the pickup stage. Knead the dough on medium speed to properly develop the dough, approximately 5 to 10 minutes.

5 Ferment the dough until double in bulk.

6 The dough is now ready for scaling, shaping, proofing and baking.
CUSTARD CREAM AND RICOTTA TART

Crostata di Crema e Ricotta

**For the dough**

1 1/4 cups unbleached all-purpose flour
1/2 cup granulated sugar
1-1/2 teaspoons baking powder
Grated zest of 1 lemon
12 Tablespoons (1 1/2 Sticks) unsalted butter, chilled and cut into small pieces
2 large eggs, lightly beaten

**For the custard cream**

1 1/2 cups milk
Grated zest of 1 lemon
4 large egg yolks
1/2 cup granulated sugar
3/4 cup all-purpose flour
1 pound whole-milk ricotta
Confectioners' sugar

Italian custard cream, crema pasticcera, is one of the basic elements of many Italian desserts. In Emilia-Romagna, it is essential to zuppa Inglese, crema fritta, and many of the tarts, cakes, and baked fruit dishes. My sister Carla, who loves to bake, makes a tart with a rich, buttery crust and fills it with a voluptuous, fluffy mixture of custard cream and ricotta cheese. I love this tart so much that I put it on my restaurant menu.

To make the dough by hand, combine the flour, sugar, baking powder, and lemon zest in a large bowl. Add the butter and, with your fingertips, rub the butter into the flour until the mixture has a fine crumbly consistency. Stir in the egg yolks with a fork, then mix gently with your hands until the dough begins to come together.

To make the dough in a food processor, place the flour, sugar, baking powder, and lemon zest in a food processor and pulse a few times to combine. Add the butter and pulse briefly until the mixture has a fine crumbly consistency. Add the eggs and pulse a few times to moisten the ingredients evenly. Transfer the dough to a work surface and shape into a ball. Wrap the dough in plastic wrap and refrigerate for a few hours.

To prepare the custard cream, combine the milk and lemon zest in a small saucepan and bring to just under a boil. Remove from the heat.

Beat the egg yolks and sugar in a large stainless-steel bowl, using an electric hand mixer, or in the bowl of an electric mixer, using the balloon whisk, until pale yellow and thick. Beat in the flour a little at a time. Add the hot milk in a thin stream, beating on low speed.

Leave the mixture in the bowl or transfer to the top part of a double boiler and set over simmering water. Stir constantly and thoroughly with a rubber spatula until the cream begins to thicken, about 10 minutes.

Once the cream thickens, switch to a wire whisk, and continue to stir constantly, reaching all the way to the bottom or the bowl, until the cream is thick and easily coats a spoon, 6 to 8 minutes longer. Remove from the heat, and place a sheet of plastic wrap directly on the cream to prevent a skin from forming. Refrigerate until cold.
PREHEAT the oven to 375°F. Butter a 9- or 10-inch fluted tart pan with a removable bottom.

PUT the ricotta in a large bowl. Gently but thoroughly fold in the custard cream; set aside.

CUT off about one-third of the dough, wrap it, and put it back in the refrigerator. On a lightly floured work surface, roll out the larger ball of dough into a 13-inch circle. Place in the tart pan and press the dough gently and evenly into the pan. Trim the edges or the dough with scissors, leaving a ¼-inch overhang.

Pour the cream-ricotta mixture into the shell and smooth the top with a spatula.

ROLL out the smaller ball of dough. With a scalloped pastry wheel, cut it into eight 1/4-inch-wide strips. Arrange the strips on top of the tart to make a lattice. Fold the overhanging dough over the strips to secure them and to form a border, then press the border with the tines of a fork to seal the ends and make a decorative rim. Brush the dough with the beaten egg.

PLACE the tart on the middle rack of the oven and bake until the top has a golden brown color, 20 to 25 minutes. Let the tart cool for about 10 minutes, then carefully remove the tart ring.

WHEN the tart is completely cool, dust with confectioners' sugar and serve.

TIPS

- This rich buttery dough must be quite cold before it is rolled out.

- Sprinkle the work surface with flour, and sprinkle some flour on the dough as you roll it out. Work quickly, or the butter will warm up and the dough will become too soft and will tear. If that should occur, though, do not worry. Simply patch up the torn parts with scraps of dough.

- The dough can also be rolled out in the following manner: Place a large piece of plastic wrap on a work surface and dust it generously with flour. Place the dough on the plastic, sprinkle it with flour, and roll it out. Holding the plastic wrap, invert the circle of dough into the tart pan. Carefully peel off the plastic and fit the dough into the pan.

- The custard cream can be cooked directly over the heat, and in that case, it will be done in about half the time. However, you will need to stir it constantly and adjust the heat from time to time to prevent the eggs from curdling. The double-boiler method, while longer, will ensure a smooth, silky, lump-free custard.
Tiramisu means "pick me up" and is believed by some to have originated in Venice. Tiramisu can be dressed with chocolate shavings.

More rum, Tuaca, and/or Kahlua, although untraditional, may be added to the Espresso Syrup.

Yield: 8 to 10 servings

| Espresso syrup | 2 ounces | 60 grams |
| Water | 2 fluid ounces | 60 milliliters |
| Espresso, brewed, hot | 6 fluid ounces | 180 milliliters |
| Brandy | 2 fluid ounces | 60 milliliters |

Filling

| Egg yolks | 2 1/2 ounces | 70 grams |
| Sugar | 3 ounces | 85 grams |
| Marsala, sweet | 3 fluid ounces | 90 milliliters |
| Mascarpone, softened | 8 ounces | 225 grams |
| Whipped cream | 8 ounces | 225 grams |

Finishing

| Lady fingers | 3 dozen | 3 dozen |
| Whipped cream, sweetened | 8 ounces | 225 grams |
| Cinnamon, powdered | 1 tablespoon | 1 tablespoon |
| Cocoa powder | 1 tablespoon | 1 tablespoon |
| Powdered sugar | 1 tablespoon | 1 tablespoon |

1. For syrup: Combine sugar, water, coffee, and brandy. Cook.
2. For filling: Combine the yolks, sugar, and Marsala; beat in a stainless steel bowl over a water bath (140°F/60°C) until thickened.
3. Remove yolk mixture from the heat, and beat in a mixer on second speed until cold.
4. Fold in smooth mascarpone and whipped cream.
5. Brush lady fingers liberally with syrup. Place in alternating layers in a pan with the filling and refrigerate overnight.
6. To finish: Spread the sweetened whipped cream over the top.
7. Combine the cinnamon, cocoa powder, and sugar; sprinkle over the top.
Tiramisu for 500

2 lbs Eggs
4 oz Lady Fingers 360 to the case
10 lbs Cocoa Powder
12 oz Mascarpone Cheese 6 Tubs to the case
32 oz Vanilla Flavor
Chocolate Shaving or 2 blocks chocolate
Sugar 50 lbs

Note: I need Caffe Liqueur, Marsala, Frangelico, or Amaretto

Maybe 2 1/2 gal