

Chocolate Tiramisù

Kriss Harvey Venga, Beverly Hills

MAKES 8

ESPRESSO SYRUP

- 1½ cups espresso or strong coffee
- ¼ cup sugar

TIRAMISÙ

- 1½ cups mascarpone cheese, divided
- 2 Tbsp. plus ½ cup sugar
- ¼ tsp. vanilla extract
- ½ tsp. unflavored gelatin
- 4 large egg yolks
- 1 cup chilled heavy whipping cream, divided
- 6 oz. bittersweet chocolate (do not exceed 61% cacao), chopped, plus more for shaving
- About 48 soft ladyfingers

ESPRESSO SYRUP Stir espresso and sugar in a small bowl until sugar dissolves; set aside.

TIRAMISÙ Combine 1 cup mascarpone, 2 Tbsp. sugar, and vanilla in a small bowl and whisk to blend; cover and chill.

Place 1 Tbsp. water in a small bowl. Sprinkle gelatin over. Let stand until gelatin softens, 10–15 minutes. Whisk the remaining sugar, yolks, ¼ cup cream, and ¼ cup water in a medium metal bowl to blend. Place bowl over a large saucepan of boiling water (do not let bottom of bowl touch water) and whisk constantly until custard thickens and temperature reaches 160° on an instant-read thermometer, 3–4 minutes. Remove bowl; add gelatin mixture and whisk until dissolved, 15–20 seconds. Return bowl over water, add chocolate, and whisk until almost melted, about 30 seconds.

Set bowl in a large bowl of ice water and whisk until chocolate is melted and custard is cool, 5–6 minutes. Whisk in the remaining mascarpone. In another medium bowl, beat remaining ¼ cup chilled cream until firm peaks form. Fold cream into custard in 2 additions to make a chocolate mousse.

Spread ¼ cup chocolate mousse in bottom of each of eight 1-cup teacups or ramekins. Dunk ladyfingers in the espresso syrup and arrange in a single layer on top of the mousse, about 2 to 3 ladyfingers per cup. Repeat layering with chocolate mousse and soaked ladyfingers. Spread 2 Tbsp. mascarpone topping over ladyfingers. Garnish with chocolate shavings and serve.

"CLASSIC TIRAMISÙ DOESN'T USUALLY CONTAIN CHOCOLATE, BUT I LOVE HOW IT PAIRS WITH THE COFFEE. IT'S JUST ONE OF THOSE MAGICAL FLAVOR COMBINATIONS."

—KRISS HARVEY



"BISCOTTI ARE THE PERFECT ENDING
TO A GREAT MEAL, ESPECIALLY WITH
AN ESPRESSO. A SCOOP OF ICE CREAM
MAKES THEM EVEN MORE SPECIAL."

—KAREN DEMASCO

Pistachio and Dried-Cherry Biscotti

Karen DeMasco *Locanda Verde, New York City*

MAKES ABOUT 4 DOZEN

- 2 cups unbleached all-purpose flour
- 1 cup sugar
- $\frac{1}{2}$ cup old-fashioned oats
- 1 tsp. baking powder
- $\frac{1}{2}$ tsp. baking soda
- $\frac{1}{2}$ tsp. kosher salt
- 2 large eggs
- 3 Tbsp. vegetable oil
- 1 Tbsp. orange zest
- 2 tsp. lemon zest
- $\frac{1}{2}$ tsp. vanilla extract
- $\frac{1}{2}$ tsp. almond extract
- 1 cup dried cherries
- 1 cup unsalted, shelled pistachios

Preheat oven to 350°. Line a large rimmed baking sheet with parchment paper. Combine first 6 ingredients in the bowl of a stand mixer fitted with a paddle. Blend on low speed for 30 seconds. Meanwhile, in a separate bowl, whisk together eggs and next 5 ingredients. Add egg mixture to flour mixture; beat until combined. Fold in cherries and pistachios.

Transfer dough to a lightly floured surface; divide in half. Using floured hands, shape each dough half into a 16"-long log. Brush off excess flour; transfer logs to prepared sheet, spaced 5" apart. Flatten each log into a 2"-wide strip. Bake, rotating sheet halfway through, until browned and set, about 30 minutes. Transfer to a rack; let cool for 15 minutes. Reduce oven to 250° and arrange 1 rack in top third of oven and 1 rack in bottom third.

Line a second baking sheet with parchment paper. Transfer biscotti to a work surface. Using a serrated knife, cut each strip diagonally into $\frac{1}{2}$ "-thick slices. Arrange slices, cut side down, on baking sheets.

Bake biscotti, rotating baking sheets halfway through, until crisp, about 40 minutes. Transfer baking sheets to racks; let cool. **DO AHEAD:** Can be made 3 days ahead. Store in an airtight container at room temperature.