**Mint-Chocolate Tiramisu**

**Custard:**

72 egg yolks

6 cups sugar

2 cups COLD strong regular coffee

¼ cup cocoa powder

3 Tbsp. vanilla extract

12# mascarpone cheese

72 eggs whites

6 cups sugar

1 Tbsp. Cream of tartar

**Other ingredients:**

4 cups coffee brewed with mint

1 cs. Lady fingers cut to fit the bottom of the containers

Ovation candies

**INSTRUCTIONS**

**Monday**

1. Separate all of your eggs. It is critically important that you get absolutely no egg yolk in with the whites; not even a little bit.
2. Brew the regular coffee. Put in the cooler to cool overnight.
3. Mise en place what other ingredients you can. Some of it will be coming in on Tuesday’s truck.

**Tuesday:**

1. Fit the large standing mixer with the paddle attachment.
2. Add the egg yolks and 6 cups of sugar. Beat this until it becomes pale yellow and very fluffy; about 6-7 minutes. Do not take short cuts on this step. It seems like a lot of time, but it is the base for the rest of the custard.
3. Turn the mixer off. Add the 2 cups of cold coffee, cocoa powder, vanilla, and mascarpone cheese. Mix on low until everything is incorporated.
4. Scrape into a bowl and put in the cooler.
5. Clean the bowl and put back on the mixer with the whisk attachment.
6. Add the egg whites, 6 cups of sugar, and cream of tartar. Mix on high until stiff peaks form.
7. Get the mascarpone mixture from the cooler. Fold the whipped egg whites into the mixture until they are evenly mixed.
8. Wrap and put in the cooler until tomorrow.
9. Brew the coffee with mint. Put in the cooler to cool overnight.
10. Using one of the square glasses as a guide, cut the lady fingers into pieces that will fit into the bottom. Wrap tightly and leave out until tomorrow.

**Wednesday:**

1. Chef Cox will come down and show you how to assemble them.