



Villa Russo

SPECIALTY FOODS & WINES by G.B. RUSSO & SON®

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Courtesy of: Chef Doug, G.B. Russo & Son Catering

Tiramisu: Mocha Ladyfinger Cake



(Italian clear brandy)

Amount	Measurement	Prep Type	Ingredient
3	medium	separated	eggs
1/2	cup		sugar
8	ounces		Mascarpone cheese
4	tablespoons		espresso coffee
1	tablespoon		Grappa
24			Savoardi biscuits
1	ounce	granulated	sweet chocolate

1. In a small bowl, combine the coffee and Grappa; set aside. In a medium bowl, beat the egg whites until stiff; set aside. In a large bowl, beat the egg yolks together with the sugar until thick and lemon-colored. Add the mascarpone and blend. Gently fold the egg whites into the cheese mixture.

2. Place half of the biscuits in the bottom of a 10-inch square baking dish or larger serving plate. Sprinkle with half of the coffee mixture. Cover with half of the cheese mixture, and repeat process. Refrigerate tiramisu for 4 hours before serving with grated chocolate.

Courtesy of: Sebastiani Vineyards

Italian Layer Cake (dessert)



Amount	Measurement	Prep Type	Ingredient
1	teaspoon		
1/2	cup	grated	semi-sweet chocolate
2	cup		powdered sugar
4	tablespoons		Sebastiani Talus White Zinfandel
1			sponge cake 4" x 10"
1 1/2	pounds		Ricotta cheese
1/4	cup	finely chopped	candied cherries
1/2	teaspoon	ground	cinnamon
1/2	cup	chopped	toasted almonds
1			egg white
1/2	teaspoon		vanilla flavoring

(1/2-cup filling, 1 1/2-cups frosting)

(or maraschino cherries)

1. Slice sponge cake into four layers; sprinkle each layer with 1 tablespoon of wine. Let stand while you prepare the filling.

2. Beat ricotta until almost smooth. Add sugar and continue to beat, dissolving sugar. Place a third of the ricotta mixture into 3 separate bowls. Add candied cherries to one portion. Add chocolate to another portion and cinnamon and almonds to the third portion.

3. Place bottom layer of cake on cake platter. Spread bottom layer with chocolate mixture. Add second layer; spread with cherry mixture. Add the third layer and spread with almond-cinnamon mixture. Top with fourth layer.

4. To prepare icing, gradually mix one cup of sugar into egg white, beating well until smooth. Add more sugar as needed for thin spreading consistency. Stir in almond and vanilla flavorings. Once cake has been iced, refrigerate until time to serve.

Suggested Wines: Pepperwood Grove Sauvignon Blanc, Villa Russo Asti Spumante