

CHEF SARA RHODES

## CHOCOLATE RASPEBERRY TIRAMISU

1 cup seedless raspberry jam  
7 Tbsp. chocolate raspberry balsamic vinegar  
1 lb. mascarpone cheese, room temperature  
2 cup heavy cream-divided  
¼ cup sugar  
1 tsp. vanilla extract  
2 three oz. packages of soft ladyfingers  
4 (1/2 dry pints) baskets of fresh raspberries  
Confectioners' sugar, for serving

Stir the jam with 4 Tbsp. of the chocolate raspberry balsamic vinegar in a small bowl to blend.



Combine the mascarpone cheese and the remaining 3 Tbsp. of the chocolate raspberry balsamic vinegar in a large bowl to blend. Using an electric mixer, beat the cream, sugar and vanilla in another large bowl until soft peaks form. Starting with ¼ of the whipped cream, fold into the mascarpone mixture to lighten. Fold the remaining whipped cream into the mascarpone mixture.

Dip each of the lady fingers lightly into the jam mixture and lay in the bottom of a 9x13 glass pan. Spread half of the mascarpone mixture over the ladyfingers then cover with half of the fresh raspberries. Repeat layering with the remaining ladyfingers, dipping them into the jam mixture, mascarpone mixture and raspberries. Whip the last one cup of cream to almost stiff peak. Spread the cream over top of the tiramisu. Cover and refrigerate at least 3 hours or overnight.

Dust with confectioners' sugar and serve.