

# Tiramisu Melba

Melba Toast Classic

Serves 6

- 1/4 cup dry Marsala wine
- 1/2 cup sugar
- 2 large eggs
- 8 ounces cream cheese
- 1 cup strong brewed coffee, sweetened with 3 tablespoons of sugar and 1 teaspoon vanilla extract.
- 1 box Melba Toast Classic
- 2 ounces bittersweet (not unsweetened) or semisweet chocolate, grated



1. Combine Marsala, sugar and eggs in top of double boiler.
2. Whisk mixture over gently simmering water until thickened and foamy, and mixture registers 160°F on candy thermometer, about 2 minutes.
3. Remove from heat and cool to room temperature.
4. Beat cream cheese until light and fluffy.
5. Beat in room temperature egg mixture; set aside.
6. Line cookie sheet with Melba Toast Classic.
7. Pour coffee evenly over Melba Toast so that each toast soaks up coffee.
8. Line bottom and sides of loaf pan with plastic wrap.
9. Cover bottom and sides of lined pan with coffee soaked Melba Toast.
10. Pour 1/2 of the filling over Melba Toast in pan.
11. Cover with toasts, then cover with remaining filling and finish with layer of toasts.
12. Sprinkle with grated chocolate.
13. Cover and refrigerate about 8 hours.

