•Virtual Cooking Class Materials•

Coffee and Spice - Dessert and a Gift!

Thanks so much for signing up for my virtual cooking class with your library! This PDF contains everything you need to get prepared for us to cook together!

•PRO TIP: print out the recipe card(s) to keep them handy during class!•

Please read through the **recipe cards** (pages 2-3 of this PDF) in advance and **have all of your cookware/tools and ingredients out and ready to go** when class starts if you're cooking along with me.

In addition to the ingredients, here's a list of the cookware/tools you'll need:

- 2 medium bowls
- 1 small bowl
- Measuring spoons and cups
- Electric mixer
- Spoon or flexible spatula for folding
- 2 quart casserole dish or other serving dish with lid (or plastic wrap or aluminum foil)
- Sifter (optional)
- Jar(s) for spice storage (one batch makes about 3/4 cup)

If you have any questions, comments, or concerns, feel free to email me at bigflavorstinykitchen@gmail.com.

See you in the kitchen!

-Ashley Covelli

P.S. If you're still craving more, you can click here to sign up for Extra Helping, my **free newsletter**. You'll get delicious recipes, cooking tips, and exclusive content delivered **straight to your inbox** once a week!

bigflavorstinykitchen.com

Best Classic Italian Tiramisu

Recipe from Big Flavors from a Tiny Kitchen

Category: Dessert
Makes: 8 Servings
Prep Time: 20 Minutes
Total Time: 20 Minutes (plus at least 2 hours chill time)

Shopping online? Visit the Big Flavors Amazon shop page to stock up on ingredients and kitchen tools!

Ingredients

1 1/2 cups espresso or strongly brewed coffee
3 eggs, divided (see notes)
1/3 cup sugar, divided
16 ounces mascarpone
2 tablespoons Marsala wine (optional)
1 (7-ounce) package ladyfingers
2 tablespoons unsweetened cocoa powder for garnish, optional

Instructions

1. Separate the eggs into 2 medium bowls, omitting one of the egg whites (see notes below for ideas to use up that extra egg white!). To the bowl with the egg whites, add 1 tablespoon of the sugar. Beat together with an electric mixer until soft peaks form.

2. Add the remaining sugar to the bowl with the egg yolks and beat together until the mixture has thickened and turned pale yellow. Add the mascarpone and Marsala wine and continue mixing until well combined.

3. Gently fold the egg white mixture into the mascarpone mixture.

4. Place the cooled coffee in a bowl wide enough to fit the length of a ladyfinger. One at a time, dip each ladyfinger into the coffee, flipping over to coat both sides. Transfer the dampened ladyfinger to the bottom of a 2 quart casserole dish (or other serving container). Repeat until you have a single layer, which should be about 1/3 of your ladyfingers. Cover with about 1/3 of the mascarpone mixture, gently spreading it to form an even layer. Repeat this process until you have 3 layers of cookies and 3 layers of mascarpone mixture.

5. Dust the top of the tiramisu with a layer of cocoa powder, cover, and refrigerate for at least two hours, preferably overnight.

6. Serve chilled.

Tips:

- You'll need about 12 shots of espresso to make enough to soak the ladyfingers in this recipe.
- You can use instant espresso to help make things easier here in a pinch.
- You only need 2 of the 3 egg whites for this recipe. Feel free to reserve the extra egg white in a sealed container in your refrigerator to use within a few days. You can add it to other eggs when making scrambled eggs or omelets, in an egg wash to glaze bread or pastries, in homemade mayonnaise, or in delicious French macarons. You can even freeze egg whites for later use.

Homemade Grill Seasoning (Spice Blend for Meat & Veggies)

Recipe from Big Flavors from a Tiny Kitchen

Category: Spice Blend
Makes: About 3/4 cup seasoning
Prep Time: 5 Minutes

Shopping online? Visit the Big Flavors Amazon shop page to stock up on ingredients and kitchen tools!

Ingredients

1/4 cup kosher salt
1/4 cup ground black pepper
2 tablespoons garlic powder
1 tablespoon smoked paprika
1 tablespoon chili powder

Instructions

1. Add salt, pepper, garlic powder, smoked paprika, and chili powder to a jar. Close the lid and shake well to combine. Alternately, you can stir or whisk everything together in a bowl and then transfer your storage container(s) of choice.

2. Store in a sealed container in a cool, dry place away from heat.

How to use

This versatile 5-ingredient workhorse is great any time you want to add a little extra oomph to an otherwise plain, unseasoned ingredient like steak, chicken, pork, salmon, shrimp, tofu, or veggies.

There are a lot of recipes that call for grill seasoning or seasoned salt, and this homemade mix can be used as either. It also works well instead of just salt and pepper in recipes that have you season with just those 2 things.

Drizzle a little olive oil and some of this seasoning on any veggies you plan to roast, tossing to coat before they hit the oven. It's especially good on my Easy Sheet Pan Roasted Green Beans with Lemon. My family also loves this seasoning on salmon that I cook in the air fryer and finish with a squeeze of lemon. The possibilities are endless!

Tips:
• This recipe is easily scaled up if you want to make more.