

# Roast almanac



Valentine's Day  
MINI EDITION



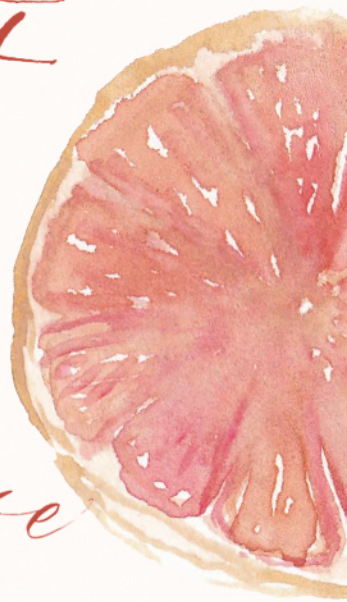
# Boozy Blood Orange



# Tiramisu Cups

# Ingredients

- 1 cup blood orange juice  
(6-8 blood oranges)
- 18-20 ladyfingers
- 16 oz. mascarpone cheese  
(or cream cheese)
- 1/4 cup fine sugar  
(caster sugar)
- zest from 1 small blood orange
- 1-2 blood oranges  
(divided into sections)
  - 1 cup heavy cream
  - 1/4 cup powdered sugar
  - 1 tsp vanilla extract
  - 3-4 Tbsp Grand Marnier
  - cacao powder for dusting
  - shaved chocolate for topping



# Equipment



*electric mixer*

*chilled mixing bowl*

*(put in freezer 15-20 minutes before using)*

*serving glasses*

*(this recipe nicely fills (4) 6 oz. glasses)*



# Method

Pull out mascarpone cheese about 10-15 minutes prior to mixing.

You want the cheese to soften a bit before mixing.

In a chilled mixing bowl, combine heavy cream and powdered sugar. Mix until soft peaks start to form. Set aside.

In a separate bowl, mix mascarpone cheese with sugar\* and zest until well combined.

Fold the heavy (whipped) cream into the sweetened mascarpone until well combined.

In a separate bowl, soak lady fingers in 3 Tbsp. Grand Marnier.

In individual serving glasses,  
layer: filling, pinch of cacao  
powder, soaked ladyfingers  
(2, break if needed to fit  
in glasses), 2 sections blood  
orange, and shaved chocolate.

Repeat until the glass is filled.  
Add final layer of shaved  
chocolate on top.

Serve immediately or  
refrigerate for up to 2 days.

\* Super fine sugar, like caster sugar, combines  
more quickly with the cheese which makes  
it less likely to "break." If you can't  
find super fine or caster sugar, pulse  
cane sugar in a food processor for  
20-30 seconds or use powdered  
sugar (making it  $\frac{1}{2}$  cup powdered  
sugar, divided).