

TIRAMISU



Gordon
RESTAURANT
MARKET

Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
	Cold Water	1 cup
103480	Sweetened Condensed Milk	14 oz. can
293322	Instant Vanilla Pudding Mix	1 package
163562	Gordon Choice Cream Cheese	8 oz.
313165	Whipped Topping, thawed	8 oz.
	Hot Water	1 cup
Market Item	Coffee-Flavored Liqueur	½ cup
Market Item	Instant Espresso	1 Tbsp.
Market Item	Ladyfingers	25
269654	Unsweetened Cocoa	½ Tsp.

Preparation Instructions

Wash hands.

Combine first 3 ingredients in a large bowl, stir well with a whisk. Cover surface with plastic wrap. Chill for 30 minutes or until firm.

Remove the plastic wrap and add cream cheese.

Beat mixture with a mixer at medium speed until well-blended. Gently fold in whipped topping.

Combine hot water, coffee-flavored liqueur, and espresso. Split ladyfingers in half lengthwise. Arrange ladyfinger halves, flat side down in a trifle bowl or large glass bowl. Drizzle with ½ of coffee mixture. Spread one-third of pudding mixture evenly over ladyfingers, sprinkle with 1 tablespoon cocoa. Repeat layers, ending with cocoa. Cover and chill at least 8 hours.