

RECIPE



Pumpkin Tiramisu

Ingredients

2 tablespoons pear juice	¼ teaspoon freshly grated nutmeg
½ cup plus 1 tablespoon granulated white sugar	1 ¾ cups mascarpone cheese
One 9-ounce package Nabisco Chocolate Wafers	1 ¾ cups heavy cream
One 15-ounce can pumpkin puree	About 2 tablespoons unsweetened cocoa powder
½ cup dark brown sugar	Additional 1 cup heavy cream
½ teaspoon cinnamon	2 tablespoons confectioners' sugar
½ teaspoon ginger	½ teaspoon vanilla extract (optional)

In a small pan combine the pear juice with 1 tablespoon granulated sugar and bring to just a boil. Take off the heat. Line the bottom of your serving dish (one large oval/round/square baking dish) with approximately 20 wafers. Brush the tops with half of the pear syrup.

Combine the pumpkin puree with the ½ cup granulated sugar, the dark brown sugar, the cinnamon, ginger, and nutmeg in a large bowl. Add the mascarpone and heavy cream. Using an electric mixer beat the pumpkin mixture until soft peaks form; do not overbeat.

Spread half of the pumpkin mixture over the wafers in the serving dish.

Cover the pumpkin mixture with the remaining wafers, overlapping them slightly.

Drizzle with the remaining pear syrup and cover with the remaining pumpkin mixture.

Sift the cocoa powder over the tiramisu, cover with plastic wrap and refrigerate overnight.

Whip the additional 1 cup heavy cream until soft peaks form. Gently beat in the confectionary sugar and vanilla. Serve the tiramisu cold with a dollop of lightly sweetened whipped cream.

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