Chocolate Tiramisu

1 cup strong brewed coffee

1/4 cup instant espresso powder

1/4 cup dark rum

1/2 teaspoon salt

3 eggs

1/2 cup sugar

2 cups mascarpone cheese, chilled

1/3 cup bittersweet chocolate chips

1/3 cup heavy cream

24 dried lady fingers

4 teaspoons cocoa powder

Whisk together espresso powder, coffee, rum and 1/4 t. salt in shallow dish.

Whip egg whites until stiff peaks form.  Transfer to another bowl.

Whip egg yolks, sugar, and 1/4 t. salt for 5 minutes until tripled in volume.

Add mascarpone and whip 30 seconds.  Finish stirring by hand.

Fold 1/3 of egg whites into mascarpone mixture.  Repeat 2 more times.

Melt chocolate chips and cream in microwave.

Dip one ladyfinger at a time into coffee.

Arrange in a single layer in a square 8" pan.

Spread 1/2 of mascarpone mixture over ladyfingers.

Drizzle chocolate over mascarpone.

Repeat process of dipping and layer with cheese.

Dust top of tiramisu with cocoa powder.

Cover and refrigerate 6-24 hours.