Tiramisu

2 1/2 cups strong coffee                             1 1/2 Tablespoons instant expresso

9 Tablespoons grand marnier                    6 egg yolks

2/3 cup sugar                                                 1/4 teaspoon salt

1 1/2 pounds Marscapone                           3/4 cup heavy cream

42-60 ladyfingers, dried                               3 1/2 Tablespoons cocoa

1/4 bittersweet chocolate                            1/3 cup cream

In mixer, whip 3/4 cup heavy cream until stiff peaks form.

Stir together coffee and 5 T. ground marnier.

In mixer combine egg yolks, sugar, salt and 1/3 c. cream.

Set over simmering water and cook until mixture coats rubber spatula.  (4-7 minutes)

Remove from heat, stir in 4 T. grand marnier and marscarpone and beat 1 minute with whisk attachment.

Fold in whipped cream.

Dip each ladyfinger into coffee mixture for 2 seconds.

Layer into bottom of a 9x13 pan.

Spread 1/2 of cheese mixture on top.  Sprinkle with cocoa.

Repeat.

Refrigerate at least 6 hours before serving.