

RECIPE

Mocha Matzo Icebox Cake

Ingredients

For whipped cream:

2 cups heavy cream, cold

12 oz. mascarpone cheese

1/2 cup sugar

1/4 cup Kahlua

2 tablespoons cocoa powder

1 teaspoon instant espresso

1 teaspoon vanilla

For ganache:

1 1/2 cups heavy cream

3 cups semisweet chocolate

8 large matzo crackers

Instructions

In the bowl of a stand mixer using the whisk attachment, combine the cold heavy cream, mascarpone, sugar, Kahlua, cocoa powder, espresso, and vanilla on low speed. Gradually increase the speed until stiff peaks form. Set aside.

In a small saucepan, heat the heavy cream until just barely simmering. Place the chocolate in a medium bowl and gently pour the heavy cream on top. Let sit for two minutes.

After two minutes—not before!—stir the chocolate and cream together until smooth.

Place one matzo cracker in the bottom of a 8 x 8 baking dish and cover with ganache, then the whipped cream. Repeat until you run out of whipped cream. Drizzle the top with ganache.

Cover with plastic wrap and refrigerate for at least 4 hours before serving. Slice and enjoy!

WINE

Pair this dessert with an espresso on its own, or corretto (with a splash of Sambuca or other anise-based liquor) to give the entire experience a tiramisu twist.