

# Carlo's Recipes



Upgrade this classic Italian dessert by using pinza as your base! This decadent dish dances with rich, sweet flavors—get ready to indulge!

**1 START WITH  
YOUR FAVORITE  
PINZA CRUST**

**2 SIMPLY TOP WITH :**

- Espresso-Dipped Lady Fingers
- Brown Sugar

**3 THEN BAKE!**

- Preheat oven to 450°
- Bake 7-10 minutes

Finish with Mascarpone Cream, Cocoa Powder, and Shredded Dark Chocolate!



*Tiramisu*