

30 minutes

550 ml	coffee	Make your coffee and let it cool. Add your rum to the coffee and stir.
160 ml	rum (golden)	
4	eggs	Separate the eggs. Mix the Philadelphia and egg yolks together in a bowl.
400 g	Philadelphia	
250 ml	cream	Half whip the cream, so it's somewhat thick but not super super thick.
100 g	caster sugar	Whisk the egg whites until very stiff, then add the sugar. Add the whipped cream and the egg whites to the Philadelphia and yolk mixture and fold them in.
40	Lady fingers	Line the bottom of the dish with a layer of Lady fingers (sugar side down) soaked in the coffee and rum mixture, then cover with a layer of the creamy mixture. Put on another layer of soaked Lady fingers (sugar side down) and finish with a layer of the creamy mixture.
some	cocoa powder and/or grated chocolate	Chill for several hours or overnight. Dust with cocoa powder and/or grated chocolate before serving.

