

integri KITCHENS



Photo: [architectscorner](#)

December 2015

Greetings!

Well that year flew by too fast, and here we are again at Christmas.

We would like to wish Everyone a Merry Christmas and to keep an eye open for our January Newsletter with a recap of 2015 & some BIG news!!

This newsletter will also be featuring one of our favourite desert recipes.

Don't forget to go to our Facebook page and "Like" us!

www.facebook.com/integri.kitchens

Merry Christmas

Merry Christmas from Team Integri!

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Appointments

Although you are always welcome to stop by the showroom, it's best to make an appointment. Our designers may be on appointments or on job sites.

[Click here](#)

to book an appointment, or give us a call at (780) 489-9960.

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Also wishing you a Happy New Year !

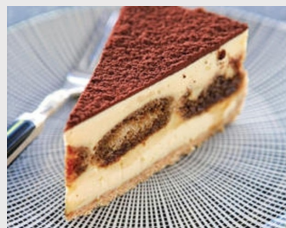
Rick's Pick - Tiramisu

We all have our favorites food we crave on Christmas day. From the dinner items to the deserts. Today we've featured on of Rick's favorite Christmas deserts. Enjoy!

Tiramisu Ingredients

Makes 6-8 servings

- 6 large egg yolks, room temperature
- 1/2 cup sugar
- 16 ounces mascarpone cheese
- 4 large egg whites
- 2 ounces Kahlúa or dark rum, optional
- 12 to 14 (4-inch) ladyfingers
- 1 1/2 cups brewed espresso (or 3/4 cup American coffee and 3/4 cup espresso), room temperature
- Unsweetened cocoa powder, for garnish



1. In a large bowl, whisk the egg yolks with half the sugar until pale and doubled in volume (the mixture will maintain a "ribbon" when folded over itself), 3 to 5 minutes. Add the mascarpone in 2 or 3 additions, whisking well to combine. Add the liquor, if using, and whisk to combine.
2. In a clean bowl or the bowl of a stand mixer fitted with a whisk attachment, whip the egg whites and remaining sugar to soft peaks. Fold the egg whites into the mascarpone mixture in two or three additions.
3. In a roughly 6-by-9-inch casserole or plate with a border, spread about one third of the mascarpone cream into an even layer. Soak each individual cookie in the coffee and arrange them very tightly on top until the cream is completely covered. Spoon the remaining cream over the cookies, spreading it into an even layer.
4. Refrigerate for at least 1 hour or up to 2 days to set the cream. Just before serving, dust the top with cocoa powder.

Photo: goodfood.com

Wine

Nothing like sitting by a fire with a glass of wine to warm up
on those winter nights



We are proud supporters of that glass of wine!

Enjoy your Holiday break

If you have any recipe ideas or decorating tips we'd love to hear from you!
Send us a message on our [Facebook page](#) or drop us an email.

That's all for this edition of the newsletter! Please stay tuned for the next
one!

Sincerely,

The Integri Kitchens Team

Karen, Rick, & Jessica

"Our Way To Your Heart Is Through Your Kitchen"

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