

Foodnity Recipes

Lemon Tiramisu: Bright and Refreshing Dessert

20 min Prep time	**15 min** Cook time	**35 min** Total time
6 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup lemon curd (homemade or store-bought)
- [ ] 8 oz mascarpone cheese, softened
- [ ] 3 large egg yolks
- [ ] 1/3 cup granulated sugar
- [ ] 1 cup heavy cream
- [ ] 2 tbsp fresh lemon zest
- [ ] 1/4 cup fresh lemon juice
- [ ] 24 ladyfinger biscuits
- [ ] 2 tbsp simple syrup (water + sugar)
- [ ] Powdered sugar, for dusting

Instructions

1. In a saucepan, whisk together egg yolks and sugar over low heat until thickened, then remove from heat and let cool slightly.
2. Stir in mascarpone, lemon curd, lemon juice, and half of the lemon zest until smooth.
3. In a separate bowl, whip heavy cream to soft peaks and fold it gently into the mascarpone mixture.
4. Combine simple syrup with a splash of lemon juice; quickly dip each ladyfinger and line the bottom of a 9-inch dish.
5. Spread half of the cream mixture over the soaked ladyfingers, then repeat with another layer of dipped biscuits and the remaining cream.
6. Cover and refrigerate for at least 4 hours, or overnight for best flavor.
7. Before serving, dust with powdered sugar and scatter the remaining lemon zest on top.

Nutrition per serving

380 kcal	6 g	36 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the lemon curd is very thick, thin it with a little extra lemon juice for easier mixing.
- For a firmer set, add a teaspoon of gelatin dissolved in warm water to the custard before folding in the cream.
- Place the tiramisu on a tray and cover loosely with foil to prevent the surface from drying out.