

Foodnity Recipes

Raffaello Coconut Tiramisu

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

Ingredients

Main Ingredients

- [ ] 1 cup strong espresso, cooled
- [ ] 2 cups mascarpone cheese
- [ ] 1/2 cup coconut milk
- [ ] 1/4 cup honey
- [ ] 12 Raffaello biscuits, plus extra for garnish
- [ ] 2 tbsp toasted coconut flakes
- [ ] Zest of 1 lemon

For the Cream

- [ ] 1 cup heavy cream, chilled
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract

Instructions

1. In a shallow bowl, pour the cooled espresso. Quickly dip each Raffaello biscuit, letting it soak just a second so it stays soft but not soggy.
2. In a mixing bowl, blend mascarpone, coconut milk, honey, and lemon zest until smooth; this creates the fragrant base.
3. Whip the chilled heavy cream with powdered sugar and vanilla until soft peaks form, then fold it gently into the mascarpone mixture.
4. In a clear dish, layer soaked biscuits, then spread a blanket of the cream mixture. Repeat, finishing with a smooth top.
5. Sprinkle toasted coconut flakes and whole Raffaello biscuits on top. Chill for at least two hours before serving.

Nutrition per serving

320 kcal	5 g	24 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a brighter note, add a pinch of orange zest to the cream.
- If you prefer less sweetness, reduce the honey by a tablespoon.
- A drizzle of coconut dome glaze can add an elegant shine.