

Foodnity Recipes

Raspberry Tiramisu

A fresh twist on classic tiramisu, layered with raspberry puree and gentle coffee notes, perfect for a summer gathering.

20 min Prep time	**20 min** Total time	**8** Servings
Easy Difficulty	**Italian** Cuisine	

Ingredients

Main Ingredients

- [ ] 2 cups fresh raspberries, plus extra for garnish
- [ ] 1 cup raspberry puree (blended)
- [ ] 1 ½ cups mascarpone cheese
- [ ] ¼ cup powdered sugar
- [ ] 1 tsp lemon zest
- [ ] 1 tsp vanilla extract
- [ ] 1 cup strong espresso, cooled
- [ ] 24 ladyfinger cookies
- [ ] 2 tbsp cocoa powder for dusting

Instructions

1. Wash and dry the raspberries. Blend half with a splash of water into a smooth puree; set aside.
2. In a bowl, whisk mascarpone, powdered sugar, lemon zest, and vanilla until light and fluffy; gently fold in the raspberry puree.
3. Quickly dip each ladyfinger into the cooled espresso, turning just once so they stay soft but not soggy.
4. In a serving dish, arrange a layer of soaked ladyfingers, spread half the mascarpone mixture, and scatter a handful of whole raspberries.
5. Repeat with another layer of ladyfingers, remaining mascarpone mixture, and top with the remaining raspberries.
6. Dust the top lightly with cocoa powder and refrigerate for at least four hours before serving.

Nutrition per serving

320 kcal	6 g	35 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture looks too runny, chill it for 10 minutes before spreading.
- For an extra floral note, add a pinch of lavender buds to the raspberry puree.
- Serve with a small glass of chilled milk or tea to balance the richness.