

Foodnity Recipes

Strawberry Tiramisu Recipe

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

Ingredients

Main Ingredients

- [ ] 2 cups fresh strawberries, hulled and sliced
- [ ] 1 cup heavy cream
- [ ] 8 oz mascarpone cheese
- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest
- [ ] 24 ladyfinger biscuits
- [ ] 1/2 cup strawberry juice (blended strawberries, strained)

For the Syrup

- [ ] 1/2 cup strawberry juice
- [ ] 2 tbsp simple syrup
- [ ] 1 tsp orange blossom water (optional)

Instructions

1. Wash and hull the strawberries; set aside a handful for garnish and slice the rest thinly.
2. In a bowl, whisk together mascarpone, powdered sugar, vanilla, and lemon zest until smooth.
3. In a separate bowl, whip the heavy cream to soft peaks, then gently fold it into the mascarpone mixture.
4. Combine strawberry juice with simple syrup (and orange blossom water if using) to make a quick syrup.
5. Quickly dip each ladyfinger into the strawberry syrup—just 1-2 seconds—then arrange a layer in the bottom of a serving dish.
6. Spread half of the mascarpone-cream over the ladyfingers, sprinkle a layer of sliced strawberries, then repeat with another ladyfinger layer and the remaining cream. Top with the reserved strawberry slices and a light dusting of powdered sugar.

Nutrition per serving

280 kcal	5 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the tiramisu to chill for at least 2 hours; this lets the flavors meld.
- If you prefer a sweeter dessert, add a little more powdered sugar to the cream.
- For a decorative touch, drizzle a thin ribbon of strawberry puree over the top before serving.