



Limoncello & Raspberry Tiramisu

Cooking Time: 90 minutes | Servings: 8-10 people

INGREDIENTS:

Limoncello Syrup:

- 1 cups cold tap water
- 1 cup caster sugar
- 3/4 cup limoncello liquor
- Zest of 1 lemon

Tiramisu:

- 400 grams ladyfinger biscuits
- 500 grams fresh raspberries

Lemon Cream:

- 500 grams mascarpone
- 400 grams prepared lemon curd
- 1/4 cup lemon juice
- 600mLs thickened cream
- 1/3 cup caster sugar

METHOD:

1. In a small saucepan, combine the water and sugar and stir over medium-high heat until the sugar is dissolved. Remove from the heat and allow to cool to room temperature. Stir in the limoncello and lemon zest and set aside.
2. In a stand mixer with whisk attachment, mix mascarpone cheese on medium low speed for a minute to loosen it up.
3. Add the lemon curd lemon juice and mix just until it is just combined. Do not over mix. Set aside.
4. In a separate bowl, whip heavy cream & sugar on medium speed until stiff peaks form, this should take approximately 3 minutes.
5. Fold cream mixture into mascarpone mixture until just combined.
6. Dunk each ladyfinger biscuit for 2 seconds on each side, one at a time in the limoncello sugar syrup. The biscuit should not be too soggy and still remain crispness to it.
7. Arrange each ladyfinger in an approximate 25cm X 32cm size pan all facing the same direction in a single layer. Arrange them so they cover the pan base evenly.
8. Spread half the cream lemon cream mixture to cover the layer of lady fingers.
9. Dip the remaining of the lady fingers and repeat the process. Smooth the remaining cream over the top of the lady fingers and add the raspberries, arranging them how you like.
10. Cover the pan with cling wrap and refrigerate for a minimum of 4 hours but best overnight.
11. Dust with icing sugar or shaved white chocolate.

TIPS/SUBSTITUTIONS:

- *Tiramisu will last covered for up to 4 days in the refrigerator.*
- *Blueberries, blackberries, strawberries or blood orange can be used to replace raspberries.*
- *For a non-alcoholic version I would recommend making a lemon syrup. Simply replace the limoncello with lemon juice*