

Forest fruit tiramisù

🕒 45 min

Ingredients

1 packet Ladyfingers Schär, 500 g (1 lb 2 oz) mascarpone, 4 eggs, 5 dessertspn. sugar, 500 g (1 lb 2 oz) forest fruits (e.g. blackberries, raspberries and/or wild strawberries), 3 tsp. unrefined sugar, juice of 2 lemons

Method

Wash the forest fruits, put into a bowl with the unrefined sugar and lemon juice, cover and allow to steep for about half an hour in the fridge. Separate egg yolks and egg whites in two bowls. Whisk the egg yolks with 5 dessertspn. sugar until light and creamy and mix in the mascarpone. Beat the egg whites stiff and fold in carefully and thoroughly. Remove the forest fruits from the fridge and drain off the juice into a dish. Soak the Ladyfingers in the juice and lay on the bottom of an ovenproof dish. Then add layers of mascarpone and forest fruits until all the ingredients are gone. Finish with a layer of forest fruits and keep the tiramisù in the fridge for about 2 hours before serving.

