

Lemon tiramisù

30 min 

3 

4 

2h 



Ingredients

200 - 300 g Schär Ladyfingers (depending on container), 250 g mascarpone, 125 g cream, 4 eggs, 200 g sugar, 1 tbsp. limoncello, juice of 4 untreated lemons, mint leaves for decoration

Method

Separate eggs and beat the yolk with 150 g sugar until light and fluffy. Grate the lemon zest and add to the mascarpone. Beat the cream until it forms stiff peaks and fold into the mascarpone mixture. Add the egg yolk/sugar mixture and stir. Beat the egg white until it forms stiff peaks and fold into the mixture. Mix some water together with limoncello, lemon juice and the rest of the sugar in a shallow dish. Soak the sponge fingers in the liquid and then place them next to each other in a shallow container (alternatively you could initially cut the sponge fingers in half and use them to fill glasses). Pour a layer of the lemon mixture over the sponge fingers and then arrange another layer of soaked fingers on the top. Pour in the remaining mixture. Chill tiramisù for 3 hours. Garnish with slices of lemon and mint leaves, before serving.

