

Raspberry tiramisù

30 min 

1 

4 

3h 



Ingredients

50 gr. (2 oz.) Schär Ladyfingers, 250 gr. (9 oz.) mascarpone cheese, 2 egg whites, 70 gr. (3 oz.) sugar, 30 ml. (1 fl. oz.) white dessert wine (or sugar water), 100 gr. (4 oz.) raspberries or other berries as desired.

Method

Beat the egg whites until stiff, mix together the mascarpone and sugar, and carefully fold under the beaten egg whites. Break up the Ladyfingers coarsely and place them in 4 custard cups. Wet the biscuits with the wine or the sugar water, then pour a layer of the crème and a layer of the raspberries into each cup. In the same manner, repeat the process with additional layers until all the ingredients have been used up. Chill for several hours in the refrigerator before serving.

