

LIMONCELLO TIRAMISU

Extract of Just Desserts



Preparation : 15 min - **Resting :** 2 hr - **Cooking :** 3 min - **Equipment :** rectangular mold (16 x 25 cm)

Ingredients : 6

- 1 tbsp limoncello liqueur - 2 tsp lemon zest - 25 g caster sugar - 175 g mascarpone - 175 g ricotta - 250 ml whipping cream - (minimum 30% butterfat), well chilled - 16 sponge fingers - LEMON SYRUP : - 125 ml water - 110 g caster sugar - Juice of 2 lemons (75 ml) - Zest of 1 lemon

1. Prepare the lemon syrup.
2. Stir in the limoncello and refrigerate.
3. Rinse the metal bowl before adding the mascarpone, ricotta, cream, half the lemon zest, and the sugar. Run the EXPERT programme, 4 minutes/speed 12 (without heating) until stiff peaks form.
4. Soak half the sponge fingers in the lemon syrup. Arrange them in the bottom of a shallow dish. Cover with half the cream mixture then repeat with the remaining ingredients. Chill for at least 2 hours. Sprinkle with the remaining lemon zest just before serving.

LEMON SYRUP

1. Pour all the ingredients into the metal bowl and run the EXPERT programme, 3 minutes/speed 1A/110°C, until the syrup thickens slightly.

Chef's tip :

The syrup will easily keep for 3 months in the refrigerator in an airtight sealed container. Make all sorts of

syrup by replacing the lemon with the ingredient of your choice: orange zest and orange juice, ginger, star anise, cinnamon, coffee beans, rosemary, liqueur, etc.

Cook Expert ■

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