

Fruity Peach Tiramisu

180–200 Min

Preparation

1. To make this glorious, summery peach tiramisu, firstly cut the peaches in half, remove the stones and dice the peaches. Then add them to a pan with the granulated sugar and heat over a medium heat.
2. Stir occasionally and allow to simmer for 10 minutes. Then allow to cool and thicken. Blitz with a hand blender 2–3 times to puree. Put around 5 tablespoons of the peach compote to one side.
3. Then use a whisk to combine the buttermilk with mascarpone, powdered sugar, the vanilla pulp from the pod and the Vanilla Sugar. Grate the zest of the lemon and stir it in.
4. Combine the peach syrup with water and amaretto in a cup. Line half of the baking dish with half of the ladyfingers and spread half of the syrup mixture over them.
5. Then roughly crumble half of the amaretti over it. Now spread half of the mascarpone cream and the compote over it. Repeat the steps with the ladyfingers, syrup and amaretti. Cover with the rest of the cream and compote.
6. Garnish with the remaining compote or fresh peaches and chill in the fridge for at least 2 hours.

Ingredients 8 Portions

= Kotányi Produkte

4 pcs.	Peaches
100 g	Granulated sugar
500 g	Mascarpone
180 g	Buttermilk
200 g	Ladyfingers
200 g	Amaretti
1 pcs.	Lemon
1 tbsp.	Powdered sugar
2 tbsp.	Amaretto
2 tbsp.	Water
3 tbsp.	Peach syrup
1 pkt.	Bourbon Vanilla Sugar
1 pcs.	Bourbon Vanilla Pods, Whole