

Limoncello Tiramisu

310–330 Min

Preparation

1. For the lemon cream, grate the lemon zest into a saucepan. Add sugar, cornstarch, limoncello, eggs, and egg yolks, then whisk until combined.
2. Cook over heat until it comes to a boil and thickens. Remove from heat, add butter, and stir until smooth. Transfer to a bowl and let cool.
3. For the syrup, bring water, sugar, lemon zest, and juice to a boil. Remove from heat, let cool, then strain. Add limoncello and mix.
4. In a large bowl, combine 200 g of cooled lemon cream, powdered sugar, bourbon vanilla paste, and mascarpone. Mix for about 1 minute. Whip the heavy cream to soft peaks, then gently fold it into the mascarpone mixture. Transfer to a piping bag.
5. Dip the ladyfingers into the syrup and arrange them in a dish. Spread half of the mascarpone cream over them, then add the remaining lemon cream. Dip the rest of the ladyfingers and layer them on top, finishing with the mascarpone cream. Refrigerate for at least 4 hours, preferably overnight. Finish with lemon zest before serving.

Ingredients 8 Portions

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Lemon cream

2	Eggs
2	Egg yolks
100 g	Lemon sugar
2	Lemons (zest and juice)
50 ml	Limoncello
20 g	Cornstarch
80 g	Butter

Syrup

80 g	Sugar
20 g	Lemon sugar
350 ml	Water
100 ml	Limoncello
	Zest and juice of 1 lemon

Tiramisu cream

300 g	Lemon cream
500 g	Mascarpone
1 tbsp	Bourbon Vanilla Paste
60 g	Powdered sugar
200 g	Heavy cream
300 g	Ladyfingers