

## STRAWBERRY TIRAMISU



Tiramisu, in Italian tiramisù, is a dessert of Italian origin prepared with biscuits à la cuillère or ladyfingers soaked in coffee, alternated with a cream made with mascarpone cheese, sugar, eggs and sometimes Marsala wine. Finally, the dessert is sprinkled with cocoa powder.

The name of the sweet comes from the Italian expression TIRAMI SÙ, which means something like pull me up or lift me up.

### **Ingredients (serves 6 people):**

24 biscuits à la cuillère or ladyfingers

500 g strawberries

400 g mascarpone cheese

1 tsp vanilla essence

300 ml heavy cream

100 g sugar

4 egg yolks

4 egg whites

Powdered cocoa to spray to taste

### **Mashed Basil or Coulis**

30 ml strawberry liqueur

1 basil pack

60 ml sugar cane molasses

1 water thread

### **Preparation:**

1. Wash the strawberries and cut in 2 if it is small or in 4 if it is large and lengthwise and set aside.
2. Separate egg whites from egg yolks.
3. Beat egg yolks until whitish.
4. Put mascarpone cheese, sugar and vanilla essence in a large bowl.
5. Mix until smooth.
6. Add beaten egg yolks to the mascarpone cheese cream and mix again and reserve.
7. Beat the heavy cream in a whipped cream and set aside.
8. Beat egg whites on stiff spikes.
9. Gently incorporate whipped cream and egg whites into the mascarpone cheese cream.
10. For the mashed basil or coulis in a processor put the basil leaves, strawberry liqueur, sugar cane molasses and a trickle of water and process.
11. Transfer the mashed basil to a large bowl.
12. Use a platter to assemble the dessert.
13. Add a layer of mascarpone cheese cream with a spatula to the bottom of a 23 cm porcelain dish.
14. Wet one side of the biscuits à la cuillère one by one in the mashed basil.
15. Add a layer of biscuits à la cuillère side by side over the mascarpone cheese cream.
16. Put a new layer of mascarpone cheese cream on top of the biscuits à la cuillère.
17. Spray the cocoa over a layer of mascarpone cream cheese.

18. Put a few pieces of strawberry over the layer of mascarpone cheese cream.
19. Add the mascarpone cheese cream again.
20. Spray the cocoa over a layer of mascarpone cream cheese.
21. Add another layer of biscuits à la cuillère wet in the basil mixture side by side and transversely to the first layer over the mascarpone cheese cream sprayed with cocoa and squeeze gently.
22. Add a new layer of mascarpone cheese cream over the biscuits à la cuillère.
23. Spray the cocoa over a layer of mascarpone cheese cream.
24. Finish with a few pieces of strawberry over the layer of mascarpone cheese cream.
25. Cover with PVC film and take to the fridge for a few hours before serving to add the flavors.
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28. When serving sprinkle cocoa powder.

