

Tiramisu' al limoncello



INGREDIENTS

(6 portions)

3 fresh eggs, possibly organic free range

3 tbsps sugar

250gr Mascarpone

400gr Savoirdi (ladyfingers)

Lemon zest

[Limoncello, Morelli](#)

Description

Tiramisu is a classic, world wide known Italian dessert, made with Savoirdi biscuits, also known as lady fingers, dipped in coffee layered with a cream made with eggs and mascarpone cheese, however, there are plenty of variations, and our Tiramisu al Limoncello is one, perfect as a refreshing dessert to be served in a warm day.

Preparation

Divide the eggs by putting the whites in one bowl and the reds in another. Whip the whites in firm snow and set aside.

Add the three tablespoons of sugar to the reds, and with the beater mix the mixture for a few minutes. Add the mascarpone and continue stirring. The mixture must be very creamy.

At this point prepare the limoncello, 3 glasses diluted in warm water, it is important that the water is not too hot or too cold, too hot water and the Savoirdi will be too wet, too cold, not wet enough . You can add sugar to the limoncello if you like and the limoncello can be quickly boiled as to remove the alcohol.

Once the limoncello is ready, put it in a large bowl, where the savoirdi can be soaked in.

Finish preparing the cream by adding to the mixture the whites previously whipped.

Combine the two compounds very gently, stirring from the bottom up, remembering to add the whipped whites to the mixture and not the other way around, to prevent the cream from remaining too liquid.

Once the cream is prepared it is time to compose the Tiramisu.

Choose a deep container or individual portions can be made using glasses.

Pour the cream at the base of the container or glass and spread as to make a thin layer.

Take the first savoirdo and soak it very quickly in the limoncello, just a few seconds both sides so that the cookies do not get too wet and spoil the whole Tiramisu.

Place the lightly soaked savoirdo in the container or glass and continue until another layer is done.

Once the layer of Savoirdi is done, cover them with more cream and make another layer of Savoirdi.

Pour the remaining cream over the second layer of savoirdi and put the tiramisu in the fridge for at least three hours before serving it.

Grate some lemon zest over the tiramisu before serving.

Click here for the Tiramisu [classic](#) version.

The suggested drink to enjoy with a spoon of Tiramisu al Limoncello is the [Limoncello](#)