Strawberry tiramisu with coconut and mascarpone

> 30 min.   **Simple**   **Vegetarian**

Zubereitung

1. Puree 4 strawberries in a bowl with coconut liqueur and orange juice.
2. Whisk the creamy mascarpone with vanilla, lemon juice and sugar. Mix 80g grated coconut, chopped white chocolate and diced strawberries with the mascarpone cream. Then carefully fold in the whipped cream.
   Note: Set aside a few strawberries for the topping.
3. Then place the ladyfingers in a mould and drizzle with the liquid liqueur from step 1. Now spread some of the delicious mascarpone cream from step 2 over the sponge cake. Finally, repeat the layers again.
4. Top the tiramisu with sliced strawberries and 80g grated coconut and chill for 1 hour.

Zutaten

- 1.2 kg strawberries
- 100 ml coconut liqueur
- 100 ml orange juice
- 1 kg GOLDSTEIG mascarpone
- 1/2 tsp vanilla
- 2 tbsp lemon juice
- 100g sugar
- 160g grated coconut
- 100g white chocolate
- 250ml cream
- 200g sponge fingers