

Tiramisu heart with berry jelly



**Up to 30
min.**



Normal



Zubereitung

1. Cover the bottom of a standard heart shaped baking tin with sponge fingers and drizzle with Amaretto and Limoncello.
2. Soak the gelatine in cold water.
3. Beat the cream until firm.
4. **GOLDSTEIG Mascarpone**, and **GOLDSTEIG Ricotta**, until smooth. Flavour the mixture with vanilla sugar, sugar, espresso, lemon zest and lemon juice.
5. Dissolve the gelatine in a bit of hot water and add to the mixture while stirring constantly. Fold the whipped cream in.
6. Cover the sponge fingers with the cream until the topping is 1 cm thick, then add more sponge fingers on top and drizzle with Amaretto and Limoncello. Spread the rest of the cream over the second layer of soaked sponge biscuits and smooth out.
7. Place the heart in the fridge for 3 hours.

For the berry jelly

1. Soak the gelatine in cold water.
2. Reduce the red wine with sugar syrup down to 400 ml and stir in the gelatine.
3. Fold in the fresh berries and leave to soak. Finally add the berry jelly to the set cream and put it in a cold place for another 30 minutes.

Zutaten



For 10 people:

For the tiramisu cream:

- 400 g sponge fingers
- 330 ml whipping cream
- 250 g **GOLDSTEIG Mascarpone**,
- 250 g **GOLDSTEIG Ricotta**,
- 120 ml espresso
- 120 g sugar
- 1 tsp vanilla sugar
- 4 sheets of gelatine
- 1 lemon for juice and zest
- Amaretto and Limoncello

For the berry jelly:

- 300 ml orange sugar syrup (1:1 boiled sugar and orange juice)
- 6 sheets of gelatine
- 1 litre red wine
- 500 g fresh berries