Monika Nagl: Limoncello tiramisu recipe with mascarpone



Up to 30 min. *Normal* *Vegetarian*

Zubereitung

1. Wash the lemons well, zest them and squeeze the juice from 1.5 lemons.
2. For the cream, mix the mascarpone with the cream, sugar, vanilla extract and lemon juice until creamy.
3. Dip half of the sponge fingers in limoncello and place in a baking dish. As soon as the dish is completely covered with the ladyfingers, spread half of the cream on top. Dip the remaining ladyfingers in limoncello and place on top of the first layer of sponge. Now spread the remaining mascarpone cream on top and spread evenly.
4. Cut half the lemon into slices, quarter and then decorate with the grated lemon zest and mini meringues.
5. Chill the limoncello tiramisu for 3 to 4 hours and then enjoy.

Zutaten



- 250 g ladyfingers
- 200 g limoncello
- 500 g GOLDSTEIG mascarpone
- 400 g cream
- 100 g sugar
- 2 tsp vanilla extract
- 2 organic lemons
- 7 mini meringues