

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