

Limoncello Tiramisu'



INGREDIENTS

(6 portions)

3 fresh eggs, possibly organic free range

3 tbsp sugar

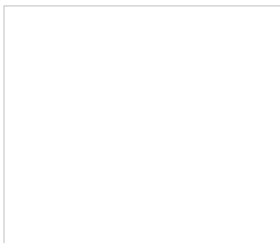
250gr Mascarpone

400gr Savoiardi (ladyfingers)

Lemon zest

[Limoncello di Amalfi \(35%\), Oro di Amalfi](#)

Wine pairing suggestions



[Limoncello di Amalfi \(35%\), Oro di Amalfi](#)

Description

Looking for a fresh, citrusy take on classic tiramisu? This Limoncello Tiramisu is a light, creamy, and zesty no-bake dessert that combines mascarpone, savoiardi (ladyfingers), and Limoncello for a refreshing Italian treat perfect for warm days or special occasions

Preparation

Separate the Eggs

Separate the egg yolks and whites into two different bowls.

Whip the Egg Whites

Using a mixer, beat the egg whites until they form stiff peaks. Set aside.

Make the Mascarpone Cream

Add 3 tablespoons of sugar to the yolks and beat for a few minutes until the mixture is pale and fluffy. Add the mascarpone and continue mixing until smooth and creamy.

Prepare the Limoncello Mixture

Dilute 3 small glasses of Limoncello in warm water (not hot or cold - just warm enough to absorb but not oversaturate the biscuits). If desired, you can add sugar or quickly boil the Limoncello to reduce the alcohol content. Pour the Limoncello mixture into a wide bowl for soaking.

Finish the Cream

Gently fold the whipped egg whites into the mascarpone mixture. Stir slowly from bottom to top to maintain the light, airy texture. Always add the whites into the cream "not the other way around" to avoid a runny consistency.

Assemble the Limoncello Tiramisu

Choose a deep dish or individual serving glasses. Start with a thin layer of cream at the base. Lightly soak each savoiardo in the Limoncello mixture for just a couple of seconds on each side (do not oversoak) and place them over the cream. Add another layer of cream, followed by another layer of soaked savoiardi. Finish with a final layer of cream on top.

Chill and Serve

Refrigerate the tiramisu for at least 3 hours to set. Before serving, grate fresh lemon zest on top for a burst of citrus aroma.

Tips:

For a non-alcoholic version, substitute Limoncello with lemon syrup or a light lemon infusion.

Use high-quality mascarpone for the best texture and flavour.

This dessert is perfect for summer parties, dinner guests, or as a make-ahead treat.

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