



CHEF JACQUIE'S RECIPE: Easy Lemon Tiramisu



PREP TIME: 5 MIN

ASSEMBLY: 20 MIN

YIELD: 1 LOAF PAN OR 4-6 SMALL RAMEKINS

Discover Chef Jacquie's easy lemon tiramisu recipe! This simple, no-bake Italian dessert is perfect for summer. Refreshing and quick to make, it's a delightful twist on the classic tiramisu. Perfect for any occasion – your guests will love this zesty, creamy treat!

Ingredients

- 1.5 cups Lemon Simple Syrup [1/2 cups sugar, 1/2 cup water, 4 lemons zested, and juiced]
- 1 quart of heavy cream
- 1 jar of lemon curd (12.7 oz)
- 1, 16-ounce container of Mascarpone cheese
- 1 package of ladyfinger cookies
- Zest of 1 lemon (to use as garnish)

Directions

- 1. Prepare the Lemon Simple Syrup:** Combine the lemon juice, water, and sugar in a small saucepan and bring the mixture just to a boil over medium-high heat. Reduce the heat to maintain a gentle simmer and cook until the syrup is slightly thickened, about 8 minutes. As it cools, add zest and move on to steps 2 and 3. This will be used later to dip the ladyfingers, adding a bright flavor to the dessert.
- 2. Whip the Cream:** Using a hand mixer, whip the heavy cream for about 2 minutes until stiff peaks form.
- 3. Mix the Mascarpone:** In a separate bowl, whip the Mascarpone cheese with the lemon curd until incorporated. Using the hand mixer, combine the lemon-Mascarpone mixture to the whipped cream until well blended.
- 4. Assemble the Tiramisu:** When it's time to assemble, you want to put a layer of cream on the bottom of a decorative serving vessel, such as a ramekin or a loaf pan. Dip the ladyfinger cookies on both sides (a quick dip is all you need) in your lemon simple syrup and place them in a single layer on top of the cream. Next, add more cream, another layer of dipped ladyfingers, and top with evenly spread cream. Last, sprinkle lemon zest on top for a bright finish.

Notes

Assembling Tips: Place a dollop of cream mixture on the bottom of a decorative or clear serving vessel, I used a loaf pan. Dip ladyfingers into the lemon syrup, (remember both sides) and then place on top of the cream mixture. You can snap your cookies in half to fit in any empty spots. Alternate layers of cream and soaked cookies until you reach the top, ending with cream, spreading evenly across with a spatula or knife. Cover with plastic wrap and place in fridge for 6-8 hours overnight for best flavor results. Sprinkle the top layer with lemon zest as garnish before serving.

