LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

215-9221170
lacucinaatthemarket.com

Limoncello Tiramisu

Ingredients
½ cup sugar
1 cup cold water
1 cup limoncello
10 oz. lemon curd
½ cup fresh squeezed lemon juice

CREAM FILLING:
1 ½ cups heavy whipping cream
½ cup sugar
1 carton (8 ounces) Mascarpone cheese

ASSEMBLY:
3 packages (3 ounces each) ladyfingers
2 tablespoons grated lemon zest

Process
1. In a small saucepan, bring sugar and water to a boil. Cook and stir until sugar is dissolved. Remove from the heat. Stir in limoncello and lemon juice. Cool.

2. In a large bowl, beat cream until it begins to thicken. Add sugar; beat until stiff peaks form. Fold in mascarpone cheese and lemon curd.

3. Dip cookies into limoncello mix (letting it saturate the cookie). Arrange cookies in rows on the bottom of the pan. Trimming edges to fit if necessary. Spread mascarpone mixture over the cookies. Repeat, creating 3 layers, ending with lemon cream. Sprinkle top with lemon zest. Cover and refrigerate overnight.

Buon appetito!