



Strawberry Tiramisu

Recipe by Joel Rheinberger



Serves 8-10



30 minutes

INGREDIENTS

- 2 punnets strawberries
- 1/2 cup strawberry jam
- 1/2 cup triple-sec
- 1 cup mascarpone
- 2 cups whipping cream
- 1 tbsp castor sugar
- 1 tsp vanilla essence
- 1 packet sponge fingers (savoardi biscuits)
- A small piece of dark chocolate

NOTES

The tiramisu in the photo used around 2/3 of the packet of biscuits. Adjust your amounts according to the size of your tray.

DIRECTIONS

1. Hull and slice the strawberries.
2. Beat the mascarpone, sugar and vanilla until combined.
3. Whip the cream until it forms peaks.
4. Gently fold together the mascarpone and cream.
5. Stir the jam in a flat-bottomed bowl with a little hot water to loosen it up. Add the triple-sec and mix it through.
6. One at a time, put each biscuit into the jam mix, turn it over to coat it, then make a layer of them on the bottom of your cake pan.
7. Add 1/3 of the cream and spread it evenly, then add half of the strawberries.
8. Repeat those three layers - dipped biscuits, cream, strawberries - with a final layer of cream on top.
9. Grate the chocolate over the tiramisu. Cover and refrigerate overnight, so the biscuits have time to soften into cake.



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