

ITALIAN LIMONCELLO TIRAMISU

🕒 Cooking Time:

Prep Time	Rest Time (Chilling)	Total Time	Servings
25 mins	2 hours (minimum)	2 hrs 25 mins	8 people

Classic Lemon Tiramisu Ingredients :

- 12 oz ladyfingers (about 42 ladyfingers)
 - 2 cups mascarpone cheese (16 oz)
 - 3 large eggs, separated
 - 2 medium lemons (juice + zest)
 - $\frac{3}{4}$ cup granulated sugar (divided)
 - $\frac{1}{4}$ cup limoncello liqueur
 - 1 cup water
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Eggless Lemon Tiramisu Ingredients:

- 12 oz ladyfingers
 - 2 cups mascarpone cheese (16 oz)
 - 1 cup heavy cream (cold)
 - 6 tablespoons powdered sugar
 - 2 medium lemons (juice + zest)
 - $\frac{1}{4}$ cup limoncello liqueur
 - 1 cup water
 - $\frac{1}{4}$ cup granulated sugar (for syrup)
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How to Make Lemon Tiramisu:

Step 1: Prepare the Lemon Syrup

In a bowl, mix:

- **1 cup lukewarm water**
- **$\frac{1}{4}$ cup granulated sugar**
- **$\frac{1}{4}$ cup limoncello**

Stir until the sugar has fully dissolved. Set aside.

Step 2: Make the Lemon Cream

✓ For the Classic Version:

- 1 ☐ Separate the egg yolks and whites.
- 2 ☐ Whip the **egg whites** to stiff peaks and set aside.
- 3 ☐ In another bowl, beat together:

- **3 egg yolks**
- **½ cup granulated sugar**
- **2 cups mascarpone**
- Juice of **2 lemons** (about **6 tablespoons**)
- Zest of **2 lemons**

Beat with an electric mixer until smooth and creamy.

- 4 ☐ Gently fold the whipped egg whites into the mascarpone mixture using a spatula, mixing from the bottom up to keep the cream airy.
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✓ For the Eggless Version:

- 1 ☐ Whip **1 cup heavy cream** with **6 tablespoons powdered sugar** until soft peaks form.
- 2 ☐ In a separate bowl, combine:

- **2 cups mascarpone**
- Juice of **2 lemons** (about **6 tablespoons**)
- Zest of **2 lemons**

- 3 ☐ Gently fold the whipped cream into the mascarpone mixture until smooth and fluffy.
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Step 3: Assemble the Tiramisu

- 1 ☐ Quickly dip each ladyfinger into the **lemon syrup** (just a second or two).
 - 2 ☐ Arrange a layer of soaked ladyfingers in a 9x13-inch dish.
 - 3 ☐ Spread a generous layer of **lemon cream** over the ladyfingers.
 - 4 ☐ Repeat the process until all ingredients are used, finishing with a layer of cream.
 - 5 ☐ Garnish with additional **lemon zest** for extra brightness and color.
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Step 4: Chill

Cover and refrigerate for at least **2 hours**, or overnight if possible, for the best flavor and texture.

To Serve:

Dust lightly with powdered sugar or add extra lemon zest right before serving for a perfect finish.

