

Eggless Ricotta Tiramisu (No Eggs, Creamy & Authentic Italian Dessert)

Servings: 6

Prep Time: 15 minutes

Chill Time: 2–4 hours (overnight preferred)

Total Time: 2 hours 15 minutes

Ingredients:

- **1 cup whole milk ricotta** (250 g)
 - **1 cup plain low-fat yogurt**
 - **2 tablespoons raw cane sugar** (25 g)
 - **Unsweetened cocoa powder**, for dusting
 - **Dry cookies** (such as butter cookies, *Pavesini*, or classic ladyfingers)
 - **Instant coffee**, to taste
 - **1 tablespoon liqueur** (optional — San Marzano or any sweet liqueur)
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Instructions

1. Prepare the Ricotta Cream

1. In a mixing bowl, combine the **ricotta**, **sugar**, and **yogurt**.
2. Whip with an electric mixer for a couple of minutes, until the cream becomes lighter and slightly airy.
3. If using liqueur, add it now and mix again briefly.

2. Make the Coffee

1. Prepare your coffee as preferred.
2. If using **instant coffee**, dissolve it in hot water until it reaches your desired strength.
3. No need to sweeten the coffee—especially if your chosen liqueur is already sweet.

3. Assemble the Tiramisu

1. Quickly dip the cookies into the warm coffee (do not oversoak).
2. Form the first layer in your dish.
3. Spread a generous layer of ricotta cream on top.

4. Dust with unsweetened cocoa powder.
5. Repeat the layers — cookies, cream, cocoa — until the dish is filled.

4. Chill

Refrigerate for **at least 2 hours**, but overnight gives the best texture and flavor.

Tips & Tricks

- For extra creaminess, replace half the yogurt with **mascarpone**.
- Add chocolate chips or shaved chocolate between layers for more texture.
- Use decaf instant coffee for a kid-friendly version.
- Serve in individual glasses for a beautiful presentation.