

# Strawberry Tiramisu

## Ingrédients

- 220g of granulated sugar
- 8 egg yolks
- 100g of T55 flour
- 500g of mascarpone
- 400g of strawberries
- 100g of granulated sugar
- 80g of egg yolks (about 5 yolks)
- 100g of T55 flour
- 140g of water
- 50g of granulated sugar
- 3 egg yolks
- 50g of sugar
- 45g of prepared lemon syrup
- 500g of mascarpone
- 3 egg whites
- 20g of sugar
- 350 to 400g of strawberries

## Préparation

1. After the classic version, the pistachio, the hazelnut, the lemon, the egg-free version, the tart, the charlotte, the grand chef version by Karim Bourgi, here I am again with a new tiramisu to celebrate the arrival of spring, and with it the first strawberries!
2. This is a fruity and fresh version, and as always with tiramisu, if you're short on time or don't have an oven, you can use store-bought ladyfingers.
3. Equipment: I used my Kenwood Cooking Chef for the ladyfinger as well as for the sabayon: code FLAVIE = 3 accessories of your choice offered with the purchase of a cooking chef / commercial collaboration.
4. Ingredients: I used strawberry inspiration from Valrhona grated for the finishing touches (code ILETAITUNGATEAU for 20% off sitewide) but you can also use freeze-dried strawberry powder (code ILETAITUNGATEAU for 5% off sitewide).
5. Commercial collaboration.
6. I used pasteurized egg whites so that the cake can be consumed by everyone, as well as the perforated baking sheet & the piping bags from Guy Demarle: referral code FLAVIE10 to be entered at registration for 10 off your first order / commercial collaboration.
7. Preparation time: 1 hour + 12 minutes of baking + 4 hours of resting  
For 6 to 8 people: Shopping list: 7 egg whites of granulated sugar 8 egg yolks of T55 flour QS of icing sugar The juice of lemon of mascarpone of strawberries Freeze-dried strawberry powder or strawberry inspiration The ladyfinger: of egg whites (about 4 whites) of granulated sugar of egg yolks (about 5 yolks) of T55 flour QS of icing sugar You will have too many biscuits, you can reduce the quantities a bit if desired, otherwise they keep well in an airtight box for a few days.
8. Start by preparing a French meringue: whip the egg whites until stiff, then stabilize them by adding the sugar in three batches while gradually increasing the speed of the mixer.
9. The meringue is ready when it is smooth, shiny, and forms a bird's beak.
10. Then, add the egg yolks and whisk again for a few seconds, just enough to incorporate them, and finish by folding in the sifted flour with a spatula.

11. Put the batter into a piping bag fitted with a smooth nozzle of 10 to 12mm in diameter.
12. Pipe biscuits about 2cm wide and 7cm long.
13. Dust them with icing sugar for the first time, when the sugar is absorbed, dust them again.
14. Bake in a preheated oven at 180°C for 10 to 12 minutes (keep an eye on them depending on your oven).
15. Let cool.
16. The lemon soaking syrup: of water of granulated sugar The juice of lemon Put all the ingredients in a saucepan, bring to a boil and let cool.
17. The sabayon: 3 egg yolks of sugar of prepared lemon syrup If you don't want to make a sabayon and consuming raw yolks is not a problem for you, you can whisk the yolks with the sugar to blanch them, and move on to the mascarpone cream.
18. If you are using the cooking chef to prepare it, follow the instructions directly on the machine.
19. Otherwise, here's the recipe: whisk the egg yolks with the sugar until the mixture whitens and doubles in volume.
20. Place this mixture over a double boiler and continue whisking over the heat to thicken.
21. The cream should be smooth.
22. Then gradually add the sugar syrup while continuing to whisk over the heat for about ten minutes.
23. Whisk a little more off the heat, then let cool.
24. The mascarpone cream: The sabayon of mascarpone 3 egg whites of sugar Incorporate the mascarpone into the sabayon while whisking well to achieve a smooth cream.
25. Whip the egg whites with the sugar until they are stiff.
26. Incorporate the egg whites into the mascarpone cream, then immediately move on to assembly.
27. The assembly & finishing touches: 350 to of strawberries Cut the strawberries into pieces.
28. In a dish, place a layer of ladyfingers soaked in the lemon soaking syrup.
29. Spread half of the mascarpone cream, then half of the strawberries.
30. Repeat with a layer of soaked biscuits, the second half of the strawberries, and then the rest of the mascarpone cream.
31. Smooth the surface, and place the tiramisu in the refrigerator for at least 3 to 4 hours.
32. Then, sprinkle the surface with grated strawberry or raspberry inspiration, or with freeze-dried strawberry powder before indulging!