

Lemon Tiramisu

Ingrédients

- 1 egg
- 40g of sugar
- 45g of lemon juice
- 65g of butter
- 140g of water
- 170g of lemon juice
- 75g of sugar
- 3 eggs
- 60g of sugar
- 500g of mascarpone

Préparation

1. I continue my tiramisu series with a vibrant and tangy version, 100% lemon!
2. Seasonal fruits are becoming scarce, but citrus fruits are always here to delight us, and lemon pairs very well with mascarpone in this delicious tiramisu. And of course, if necessary (children or pregnant women, for example), you can use the egg-free cream recipe from this tiramisu.
3. Preparation time: 45 minutes + chill time
For approximately 8 people: Lemon curd: 1 egg of sugar
Zest of lemons of lemon juice of butter
Mix the sugar with the lemon zest.
4. Add the egg, mix well, then incorporate the lemon juice.
5. Thicken over low heat, stirring constantly.
6. When the cream has thickened, let it cool off the heat for a few minutes, then add the butter cut into small pieces.
7. Blend the cream with an immersion blender for a few minutes until it is smooth and the butter is completely incorporated.
8. Refrigerate until assembly.
9. Soaking syrup: of water of lemon juice of sugar
Bring water and sugar to a boil.
10. Off the heat, add lemon juice.
11. Set aside until assembly.
12. Mascarpone mousse: 3 eggs of sugar of mascarpone
Separate the egg whites from the yolks.
13. Whisk the egg yolks with of sugar until they turn pale.
14. Add the mascarpone and mix well.
15. Beat the egg whites with the remaining sugar until stiff peaks form.
16. Gently fold the egg whites into the previous mixture, then proceed to assembly.
17. Assembly: About thirty ladyfingers
Some lemon zest
Soak the ladyfingers in lemon syrup and place them at the bottom of your dish.
18. Add half of the mascarpone mousse, then some lemon curd.
19. Place a second layer of soaked ladyfingers, then more lemon curd.
20. Next, pour the remaining mousse.
21. Smooth the surface.
22. For decoration, I did a marbling millefeuille style with the remaining lemon curd, but you can simply decorate with lemon zest.

23. Chill the tiramisu for at least 4 hours before enjoying!

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