

Berry Tiramisu |

Recipe for 12 tapas

Description

The ultimate Italian dessert in summer version: a sponge soaked with liqueur Chambord syrup, mascarpone cream and fresh berries served in beautiful glass jars.

Note

Vary the fresh berries for decoration depending on the season: raspberries, blackberries, blueberries, currants, strawberries ...

Ingredients

For the songe cake

- 24 Unit(s) Lady fingers

For the mascarpone mousse

- 200 Gr Mascarpone cheese
- 400 Ml Cream 35%
- 60 Gr Sugar
- 1 Unit(s) Egg yolk

For the berry syrup

- 200 Ml Water
- 50 Gr Sugar
- 60 Gr Chambord liqueur
- 100 Gr Frozen berries

For the garnish

- 200 Gr Raspberries

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **375 F°**
- Resting time **120 mins**

Mascarpone cream preparation

In a bowl mix the egg yolks with the sugar and whisk until the mixture whitens. Stir in the mascarpone and cream and whisk the mixture until stiff. Transfer the mascarpone cream in a pastry bag fitted with a fluted tip.

For the berry syrup

In a saucepan, combine water, sugar and berries and bring to boil. Mix using a hand blender. Pass through a sieve to remove all seeds and add the Chambord liqueur.

To serve

At the bottom of your glasses, place a piece of cake you've soaked in berry syrup. Then add a little mascarpone cream with the pastry bag. Try the operation again then smooth with a spatula on top of your glasses or make a rosette of cream with the pastry bag. Decorate with fresh berries. Reserve in refrigerator at least 2 hours.

Bon appétit!