

Citrus Berry Tiramisu

A refreshing twist on the classic tiramisu, combining the zesty flavors of cranberry and orange.


45 min

Total time

Intermediate

Difficulty

380

kcal / serving

Ingredients

- 1/2 cup cranberries, 1 orange, 8 ladyfinger biscuits, 1 cup mascarpone cheese, 1/2 cup heavy cream, 1/4 cup sugar, 1 tsp vanilla extract

Steps

- 1 Zest and juice the orange. 2. In a saucepan, simmer cranberries with orange juice and 2 tbsp sugar until soft. Let it cool. 3. In a bowl, mix mascarpone, remaining sugar, vanilla extract, and orange zest. 4. Whip the cream until stiff peaks form, then fold it into the mascarpone mixture. 5. Dip ladyfingers in orange juice and layer them in a dish. 6. Spread half of the mascarpone mixture over the ladyfingers. 7. Add a layer of cranberry compote. 8. Repeat with another layer of ladyfingers, mascarpone mixture, and cranberry compote. 9. Chill for at least 4 hours. 10. Serve chilled.