

This Strawberry Tiramisu Is the Light, Fruity Make-Ahead Dessert Your Spring Table Needs

Why This Strawberry Tiramisu Just Works



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10 min

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INGREDIENTS

1 lb fresh strawberries, hulled and thinly sliced
2 tablespoons honey or maple syrup
1 tablespoon lemon juice
1 cup strawberry juice or pureed strawberries, strained (for soaking)
24 ladyfinger cookies (Savoirdi style)
1 cup mascarpone cheese
1 cup heavy cream, chilled
1/3 cup powdered sugar
1 teaspoon pure vanilla extract
Optional garnish: extra strawberries and fresh mint leaves

DIRECTIONS

- 1. Macerate the Strawberries:** I start by combining the sliced strawberries with honey and lemon juice in a bowl. Letting them sit for about 10 minutes draws out their juices and softens them slightly-it's like nature's syrup and adds depth to the flavor.
- 2. Make the Mascarpone Cream:** In another bowl, I beat the mascarpone cheese with powdered sugar and vanilla extract until smooth. Then in a separate chilled bowl, I whip the heavy cream until it holds stiff peaks.
- 3. I gently fold the whipped cream into the mascarpone mixture in two parts.** This keeps the filling light, fluffy, and easy to spread.
- 4. Soak the Ladyfingers:** I quickly dip each ladyfinger into the strawberry juice or strained purée. The key is speed-just a second or two per cookie. You want them moist but not soggy. Then I arrange them snugly in a single layer at the bottom of my serving dish (an 8x8 works great, or individual cups for a fancy presentation).
- 5. Layer It Up:** Next, I spread half of the mascarpone cream over the ladyfingers and smooth it out with a spatula. I top that with half of the sliced, macerated strawberries, arranging them in a pretty layer.
- 6. Then I repeat:** another layer of soaked ladyfingers, the rest of the cream, and a final blanket of strawberries.
- 7. Chill and Set:** I cover the dish and pop it in the fridge for at least 4 hours-but overnight is even better. The flavors meld, the cookies soften just enough, and everything sets into creamy, dreamy perfection.

8. **Garnish and Serve:** Just before serving, I like to decorate the top with a few extra strawberry slices and a handful of fresh mint leaves for color and a little herbal brightness. You can also dust with powdered sugar or drizzle with a touch more strawberry syrup for flair.

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