

## Lemon Tiramisu - A Fresh and Creamy No-Bake Delight

that tastes like sunshine, this



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### INGREDIENTS

For the Cream:

250g mascarpone

3 eggs, yolks and whites separated

100g sugar

Zest of 2 lemons

For the Syrup:

200ml water

Juice of 2 lemons

2 tbsp sugar

3 tbsp limoncello (optional)

For Assembly:

150g sponge fingers (ladyfingers)

Lemon zest and fresh mint leaves, for garnish

### DIRECTIONS

1. Prepare the Lemon Syrup: In a saucepan, combine water, lemon juice, and sugar.
2. Heat gently, stirring until sugar dissolves.
3. Let cool, then stir in limoncello (if using). Set aside.
4. Make the Mascarpone Cream: In a large bowl, beat egg yolks with sugar until light and creamy.
5. Add mascarpone and lemon zest, mixing until smooth.
6. Beat the Egg Whites: In a separate bowl, beat egg whites to stiff peaks.
7. Gently fold them into the mascarpone mixture until fully incorporated. This gives the cream its signature airy texture.
8. Assemble the Tiramisu: Quickly dip sponge fingers into the cooled lemon syrup-don't soak, just a quick dunk.
9. Layer them in the base of a serving dish or trifle bowl.
10. Spread half the lemon mascarpone cream over the soaked biscuits.
11. Repeat with another layer of dipped biscuits and finish with the remaining cream.
12. Chill: Cover and refrigerate for at least 4 hours, preferably overnight.
13. Garnish with extra lemon zest and fresh mint before serving.

### SWAPS & NOTES

Mascarpone substitute : Use a mix of cream cheese and whipped

cream if needed.

Egg-free option : Replace eggs with whipped cream and lemon curd for a shortcut.

Limoncello : Skip for a family-friendly version or swap with

orange juice.

Make it layered : Use a glass trifle dish or individual cups for a stunning presentation.

### TIPS FOR SUCCESS

Don't over-soak the sponge fingers-they'll fall apart and make the layers too wet.

Use room-temperature mascarpone for smooth mixing.

This dessert sets up better and tastes even more refreshing after a few hours.

Layer into dessert glasses or mason jars for a portable, party-ready presentation.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/lemon-tiramisu-a-fresh-and-creamy-no-bake-delight/>