

No-Bake Lemon Tiramisu - A Bright and Zesty Twist on a Classic

A Sunny Take on Tiramisu - No Coffee, No Bake, Just Pure Citrus Bliss



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INGREDIENTS

1 cup heavy whipping cream
8 oz mascarpone cheese, softened
1/2 cup powdered sugar
1 teaspoon pure vanilla extract
Zest of 1 lemon
Juice of 1 lemon
1 package (7 oz) ladyfingers (savoiardi)
1 cup lemon syrup or lemonade, for dipping
Optional garnish: lemon zest, thin lemon slices, fresh mint

DIRECTIONS

- 1.** Whip the Cream: In a large bowl, beat the heavy cream until stiff peaks form. Set aside.
- 2.** Make the Lemon Cream: In a separate bowl, blend mascarpone, powdered sugar, vanilla, lemon zest, and juice until smooth.
- 3.** Fold It Together: Gently fold the whipped cream into the lemon mascarpone mixture. Mix until fluffy and smooth without deflating.
- 4.** Dip the Ladyfingers: Quickly dip each ladyfinger into lemonade or lemon syrup. Do not soak-just a quick dunk to prevent sogginess.
- 5.** Layer It Up: In an 8x8-inch dish:
- 6.** Place a layer of dipped ladyfingers
- 7.** Spread half of the lemon cream
- 8.** Repeat with another layer of dipped ladyfingers
- 9.** Finish with the remaining cream mixture on top
- 10.** Chill: Cover and refrigerate for at least 4 hours, preferably overnight, to let the flavors blend.
- 11.** Garnish & Serve: Top with extra lemon zest, lemon slices, or mint leaves for a stunning presentation. Slice and enjoy chilled.

SWAPS & NOTES

Why I Love This Recipe No-Bake & Make-Ahead : No oven time, no stress.

Bright and Tangy : Perfect balance of creamy sweetness and lemon zing.

Elegant Yet Easy : Impressive enough for guests, simple enough for any day.

Versatile Presentation : Serve in a classic dish or dress it up in mini parfait cups.

TIPS FOR SUCCESS

Use cold cream to whip faster and hold peaks.

Don't over-soak the ladyfingers -a quick dip is all you need.

Chill well to let the tiramisu firm up and intensify in flavor.

Add a splash of limoncello to the lemon syrup.

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