

Raspberry Tiramisu: The Ultimate No-Bake Dessert with a Fruity Twist

Why I Love This Raspberry Tiramisu Recipe



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

For the Raspberry Puree:

2 cups fresh raspberries

1/4 cup granulated sugar

1 tablespoon lemon juice (freshly squeezed is best)

For the Mascarpone Cream:

1 cup heavy cream (cold)

8 ounces mascarpone cheese, softened (let it sit at room temperature for about 30 minutes)

1/2 cup powdered sugar (sifted, if possible)

1 teaspoon vanilla extract

For Assembly & Garnish:

1 package ladyfinger cookies (savoiardi)

1/2 cup brewed coffee, cooled (espresso or strong drip coffee works well)

Fresh raspberries, for garnish

Cocoa powder, for dusting (optional, but adds a nice color contrast)

Swaps and Notes:

Fruit: If raspberries aren't in season, you can use frozen raspberries (thaw them first) or substitute with an equal amount of strawberries or a berry mix. Adjust sugar based on the fruit's sweetness.

Coffee Alternative: If you want a coffee-free dessert, dip the ladyfingers into milk or a light simple syrup mixed with a splash of vanilla.

Mascarpone: You can substitute cream cheese for mascarpone, but you may need to add a bit more

sugar and a splash of milk to match the airy texture and richness of the mascarpone.

DIRECTIONS

1. Prepare the Raspberry Puree: In a blender or food processor, combine the fresh raspberries, granulated sugar, and lemon juice. Blend until the mixture is completely smooth.
2. Strain for : Smoothness: Push the mixture through a fine-mesh sieve using the back of a spoon to remove all the tiny seeds. This step is crucial for an elegant, smooth finish. Set the seedless puree aside.
3. Make the Mascarpone Cream: Whip the Cream: In a large mixing bowl, beat the cold heavy cream until soft peaks form. Do not over-whip into butter! Set aside.
4. Mix the : Mascarpone: In a separate bowl, whisk together the softened mascarpone cheese, powdered sugar, and vanilla extract until the mixture is smooth and lump-free.
5. Fold : Together: Gently fold the whipped cream into the mascarpone mixture using a rubber spatula. Use a light touch to keep the cream airy and light. Set the finished cream aside.
6. Assemble the Tiramisu: Dip the Ladyfingers: Take a ladyfinger cookie and dip it quickly into the cooled coffee. You want it coated but not fully saturated-a quick dunk is all it takes.
7. First : Layer: Arrange a layer of the dipped cookies in the bottom of your serving dish (an 8x8 inch square dish or individual glasses work well).
8. Cream and : Puree: Spread exactly half of the mascarpone cream mixture evenly over the ladyfinger layer. Then, drizzle half of the raspberry puree over the cream layer.
9. Second : Layer: Repeat the process: a second layer of

dipped ladyfingers, the remaining mascarpone cream, and the remaining raspberry puree on top.

10. Chill and Serve: Cover the tiramisu tightly with plastic wrap and refrigerate for a minimum of 4 hours. Overnight is best! This allows the ladyfingers to fully soften and the flavors to fully meld.
11. Before serving, garnish with fresh raspberries and a light dusting of cocoa powder for a classic look.

SWAPS & NOTES

Fruit: If raspberries aren't in season, you can use frozen raspberries (thaw them first) or substitute with an equal amount of strawberries or a berry mix.

Adjust sugar based on the fruit's sweetness.

Coffee Alternative: If you want a coffee-free dessert, dip the ladyfingers into milk or a light simple syrup mixed with a splash of vanilla.

Mascarpone: You can substitute cream cheese for mascarpone, but you may need to add a bit more sugar and a splash of milk to match the airy texture and richness of the mascarpone.
??? Step-by-Step Directions 1.

TIPS FOR SUCCESS

Mascarpone Temperature: Make sure your mascarpone is truly softened before mixing.

If it's too cold, it can lump up when you mix in the powdered sugar.

The Coffee Dunk: The key to perfect tiramisu is not over-soaking the ladyfingers.

They will absorb moisture from the cream as they chill.

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

Original recipe: <https://chefmaniac.com/raspberry-tiramisu-the-ultimate-no-bake-dessert-with-a-fruity-twist/>