

No-Bake Strawberry Tiramisu with Mascarpone Cream and Homemade Jam

Strawberry Tiramisu: A Fresh, No-Bake Twist on the Classic Italian Dessert



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INGREDIENTS

For the Strawberry Jam:

For the Strawberry Syrup:

For the Mascarpone Filling:

To Assemble & Finish:

DIRECTIONS

1. Make the Strawberry Jam: In a medium saucepan, combine the quartered strawberries, granulated sugar, and 4 tablespoons of lemon juice.
2. Cook over medium-high heat, stirring occasionally. Once the mixture reaches a full boil, reduce the heat to medium-low and continue cooking.
3. Cook until the jam is dark and thickened. It should register between 200°F and 220°F on a thermometer. If it starts to stick, reduce the heat further.
4. Remove from heat and allow to cool. Cover with plastic wrap, pressing it directly onto the surface to prevent a skin from forming, and refrigerate for at least a few hours, or until fully chilled.
5. Prepare the Mascarpone Filling: In a large bowl, use a hand mixer or stand mixer to beat the mascarpone cheese with ... cup of the powdered sugar, lemon juice, and vanilla extract until the mixture is completely smooth and creamy.
6. In a separate, very cold bowl, whip the cold heavy cream with the remaining ... cup of powdered sugar until soft, slightly stiff peaks form.
7. Using a spatula, gently fold half of the whipped cream into the mascarpone mixture until just combined. Then, fold in the remaining whipped cream until the mixture is light, fluffy, and uniform. Do not overmix.
8. Prepare the Strawberry Syrup: In a shallow dish, combine the 1/3 cup of prepared strawberry jam with the 1 cup of strawberry liqueur (or your chosen substitute) and mix until well combined. Set aside.
9. Assemble the Tiramisu: Select a 9x9-inch pan, an 8x10 dish, or a similar-sized serving dish.

10. Dip each ladyfinger into the strawberry syrup for only about 1-2 seconds per side-you want them soaked but not soggy. Layer these soaked ladyfingers across the bottom of the pan.
11. Evenly spread half of the mascarpone filling over the layer of ladyfingers.
12. Drizzle ½ cup of the remaining strawberry jam over the mascarpone layer. (If your jam is too thick to drizzle, warm it slightly or thin it with a tablespoon of water or liqueur.)
13. Sprinkle the ¾ cup of chopped fresh strawberries over the jam.
14. Create a second layer by dipping and placing the remaining ladyfingers on top of the strawberries.
15. Spread the remaining mascarpone filling over the second layer of ladyfingers.
16. Cover the dish tightly with plastic wrap and refrigerate overnight (at least 8 hours). The chilling time is crucial for the flavors to meld and the tiramisu to set.
17. Before Serving: Optional: Whip the remaining ½ cup of heavy cream until stiff peaks form and pipe or spread it onto the top of the chilled tiramisu.
18. Pulse the 1 cup of freeze-dried strawberries in a food processor until it forms a fine powder. Sift this pink powder generously over the top of the tiramisu.
19. Garnish with fresh strawberry slices if desired, then slice and serve.

SWAPS & NOTES

Quartered Strawberries 4 cups (600g) Use ripe, flavorful strawberries.

Granulated Sugar 1 cup (200g) Helps thicken the jam and preserve flavor.

Lemon Juice 4 tablespoons Essential for pectin activation and balancing sweetness.

Export to Sheets For the Strawberry Syrup: Ingredient Measurement Notes Strawberry Jam Use the jam you prepared above.

TIPS FOR SUCCESS

Temperature is Key: Ensure your heavy whipping cream is ice cold before you start whipping.

Cold cream whips faster and achieves stiffer peaks, which keeps your mascarpone filling light.

Mascarpone Technique: Beat the mascarpone only until smooth.

Once you fold in the whipped cream, use a gentle hand.

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