

The Ultimate Matcha Tiramisu Recipe: A Creamy, No-Bake Fusion Dessert

You don't have to touch the stove or oven.



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INGREDIENTS

For the Matcha Mascarpone Cream:

250g Mascarpone Cheese: Ensure this is at room temperature for a smooth fold.

200ml Heavy Cream: Cold from the fridge to ensure it whips properly.

3 tbsp Powdered Sugar: Adjusted to your preference for sweetness.

2 tsp Vanilla Extract: Adds a floral depth that complements the tea.

2 tsp Matcha Powder: Use a high-quality powder for the best color.

For the Soaking Liquid:

1 cup Hot Water: Not boiling, but hot enough to dissolve the powder.

2 tbsp Matcha Powder: This provides the "hit" of green tea flavor.

2 tbsp Granulated Sugar: To balance the natural bitterness of the matcha.

For Assembly:

200g Ladyfingers (Savoardi): The crisp, dry variety works best.

Extra Matcha Powder: For that final, beautiful dusting.

Optional: White chocolate shavings for a touch of elegance.

DIRECTIONS

- 1.** Prepare the Matcha Soak: In a shallow bowl, whisk together 2 tablespoons of matcha powder and 2 tablespoons of sugar with 1 cup of hot water. It's important to whisk thoroughly to remove any clumps. Let this mixture cool to room temperature. If you dip the ladyfingers while the liquid is hot, they will turn to mush instantly.
- 2.** Whip the Cream: In a large chilled mixing bowl, whip the cold heavy cream and powdered sugar until stiff peaks form. Be careful not to over-whip, or you'll end up with butter!
- 3.** Incorporate the Mascarpone: In a separate bowl, gently stir the mascarpone to loosen it up. Fold the whipped cream into the mascarpone along with the vanilla and 2 teaspoons of matcha powder. Use a spatula and a gentle "under-and-over" motion to keep the air in the mixture. This ensures a light, mousse-like texture.
- 4.** The Dipping Process: This is the most critical step. Take a ladyfinger and dip it into the cooled matcha liquid for no more than 1-2 seconds per side. It should be moistened but still have a firm core.
- 5.** Layering: Place a layer of soaked ladyfingers at the bottom of an 8x8 inch dish or individual ramekins. Spread half of your green mascarpone cream over the top, smoothing it out with a spatula. Repeat with a second layer of soaked ladyfingers and the remaining cream.
- 6.** The Big Chill: Cover the dish with plastic wrap and refrigerate for at least 4 hours, though overnight is best. This allows the ladyfingers to soften to a cake-like consistency and the flavors to meld.

7. Final Flourish: Just before serving, use a fine-mesh sieve to dust a generous layer of matcha powder over the top. Add white chocolate shavings if you want that extra bit of decadence.

SWAPS & NOTES

It is a stunning "showstopper" dessert that looks like it came straight out of a high-end bistro, yet it requires absolutely no oven time.

Whether you are a matcha fanatic or just someone looking for a refreshing change of pace from chocolate and coffee, this recipe is designed to impress.

Much like my easy coconut macaroons, it focuses on high-quality ingredients and simple techniques to achieve a professional result.

Why I Love This Recipe What makes this Matcha Tiramisu stand out is the balance.

TIPS FOR SUCCESS

Don't Over-Soak: I cannot stress this enough.

A soggy ladyfinger ruins the structural integrity of the dessert.

Sift Your Matcha: Always sift the powder through a fine strainer before mixing it into the cream or using it as a garnish to avoid bitter clumps.

Cold Equipment: Chilling your bowl and whisk before whipping the cream will help you achieve better volume.

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

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