



Villa Maria's Lemon Tiramisu

5 egg whites
5 tablespoons sugar (71g), plus extra if desired
lemon juice from 1/2 a lemon, freshly squeezed
2 cups whipping cream (470ml)
1 cup limoncello (235ml), plus an extra splash
zest of 1 lemon, freshly grated, plus extra for sprinkling
1 cup water (235ml)
40 Italian 'Savoiardi' Lady finger cookies
lemon infused white chocolate, chopped, for topping

Com Si Fa?

- Whisk egg whites, sugar and lemon juice together until you achieve white fluffy peaks.
- In a separate bowl, whisk the whipping cream until fluffy. Add the egg white mixture, a splash of limoncello, the lemon zest and carefully fold into the whipping cream.
- In another bowl combine 1 cup of limoncello with water. Add more water (to dilute the limoncello) and sugar, if desired.
- Lightly dip both sides of each Savoiardi cookie in the limoncello mixture. The exterior of the cookie should be wet while the interior should remain somewhat dry. Arrange the dipped cookies in one tightly packed layer on the bottom of a cake pan. Spread 1/2 of the cream mixture evenly over the cookies, making sure the cookies are completely covered. Add a second layer of dipped lady fingers, then evenly spread the remaining cream mixture on top. Sprinkle the top with lemon zest and lemon infused white chocolate.
- Unlike traditional tiramisù, this version can be served immediately.

Yield: 8 Servings



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