# Limoncello tiramisu

Two of the tastiest recipes from Italy combined in one dessert: Limoncello & Tiramisu! Make this lemon tiramisu yourself with the Deleukstetaartenshop recipe. This recipe is for 8-10 people.

## Boodschappenlijstje

**Patisse Parchment Paper Sheets 38x30cm pk/20**
P01733
€3.85

**FunCakes Mix for Sponge Cake Deluxe 1kg**
F10500
€5.59

**FunCakes Icing Sugar 900g**
F10545
€4.39

**Wilton Decorating Tip Open Star #1M**
02-0-0151
€1.88

Other materials

- 25 + 60 ml water
- 4 eggs
- 500 ml whipping cream
- 400 gram mascarpone cheese
- 2 eggs (seperated)
- Bag of whipping cream stiffener
- Limoncello liqueur
- Grated lemon/lime peel and slices for decoration
- Fine white sugar
- Big square dish

Preheat the oven to 200°C (convection oven 180°C). Mix 250 gram FunCakes mix for Sponge Cake, 4 eggs and 25 ml water at high speed in 8 minutes into a smooth batter. Put this in a decorating bag with decorating tip #12. Cover a baking tray with parchment paper, sprinkle fine white sugar over the paper. Pipe thick stripes of sponge cake with 1 cm in between. Bake in 7-8 minutes until brown and crunchy. Repeat the baking process for the rest of the batter.

Prepare the FunCakes mix for Bavarois Lemon as described on the packaging and set aside in the fridge. Beat 2 egg yolks with 5 tablespoons of icing sugar. Beat 400 gram mascarpone cheese soft and add the egg yolks and some limoncello. Beat 2 egg whites stiff and fold this through the mascarpone mixture.

Dip the ladyfingers in limoncello and place them on the bottom of the dish. Add a layer of lemon bavarois on top of this. Then add a layer of in limoncello dipped ladyfingers. Add a layer of the mascarpone cream.

Beat 250 ml whipping cream stiff with 2 tablespoons of icing sugar and a bag of whipping cream stiffener. Put this in a decorating bag with decorating tip #1M. Decorate the top of the tiramisu with the whipped cream as desired. Sprinkle some grated lemon and lime peel over it and decorate with some slices of lemon and lime. Put in the fridge until serving.