

Strawberry Tiramisu

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Recipe source: [Giada de Laurentiis for Bon Appetit via Epicurious](#)



INGREDIENTS:

- 1 1/4 cups strawberry preserves
- 1/3 cup plus 4 tablespoons Cointreau or other orange liqueur
- 1/3 cup orange juice
- 1 pound mascarpone cheese (Italian cream cheese), room temperature
- 1 1/3 cups chilled whipping cream
- 1/3 cup sugar
- 1 teaspoon vanilla extract
- 52 (about) crisp ladyfingers (Boudoirs or Savoiardi)
- 1 1/2 pounds strawberries, divided
- Optional: Extra strawberries, if you'd like to make a purée to serve on the side

DIRECTIONS:

- Whisk preserves, 1/3 cup Cointreau, and orange juice in 2-cup measuring cup.
- Place mascarpone cheese and 2 tablespoons Cointreau in large bowl; fold just to blend.
- Using electric mixer, beat cream, sugar, vanilla, and remaining 2 tablespoons Cointreau in another large bowl to soft peaks.
- Stir 1/4 of whipped cream mixture into mascarpone mixture to lighten. Fold in remaining whipped cream.
- Hull and slice half of strawberries.

- Spread 1/2 cup preserve mixture over bottom of 3-quart oblong serving dish or a 13x9x2-inch glass baking dish. Arrange enough ladyfingers over strawberry mixture to cover bottom of dish.
- Spoon 3/4 cup preserve mixture over ladyfingers, then spread 2 1/2 cups mascarpone mixture over. Arrange 2 cups sliced strawberries over mascarpone mixture.
- Repeat layering with remaining lady fingers, preserve mixture, and mascarpone mixture.
- Cover with plastic and chill at least 8 hours or overnight.
- Slice remaining strawberries. Arrange over tiramisu and serve.
- For some additional strawberry flavor, puree a cup or two of strawberries with a little sugar in the blender to create a strawberry puree. Offer it to guests to add on top or on the side of the tiramisu.