

# Strawberry tiramisu

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## Ingredients

### Strawberries

- 1 kg fresh strawberries for garnish
- 0,5 kg for strawberry juice
- A little sugar for topping the berries
- A splash of your favorite liqueur (optional, but adds a nice flavor)

### Zabaglione

- 5 fresh egg yolks
- 50 g sugar
- 70 ml Marsala wine (but Madeira, Port, or another delicious, sweet, pale alcohol will do, I used Cointreau)

### Cream base

- 1 kg cold mascarpone (Mascarpone)
- 500 ml heavy cream (35%)
- 150 g sugar

### The basis

- 36 Savoiardi cookies

## Instructions

### Strawberries

1. First method: cut 0.5 kg of strawberries, cover with sugar and leave for a couple of hours in the refrigerator. The berries will release a wonderful, sweet heavy. Strain it and, if you want extra depth of flavor, mix in a splash of liqueur. The remaining berries can be used for dressing.
2. Method two: If you are in a hurry, simply squeeze fresh strawberry juice and lightly sweeten it to your liking.

## Zabaglione

3. Beat the egg yolks with 50 g of sugar and Marsala wine (or other alcohol) in a bowl.
4. Place the bowl over a hot water bath. Important: the bottom of the bowl must not touch the water!
5. Beat intensively with a whisk or a mixer until the mass turns white, thickens and triples in size, at the same time the yolks are thermally treated. Relevant for those who avoid raw eggs. Remove and allow to cool completely.

## Cream

6. In another bowl, whip the cold cream with 150 g of sugar until stiff.
7. Slowly mix the cooled Zabaglione cream into the cold mascarpone (1 kg).
8. Finally, very carefully, in a circular motion, mix the whipped cream into the mixture.

## Layering and freezing

9. Take your container. Dip the cookies for a short time (so that they do not soak and do not harden) in the prepared strawberry juice or juice and line the bottom.
10. Shake half of the available cream, smooth it out. You can add some chopped fresh strawberries on top.
11. Place a second layer of soaked cookies and cover with the remaining cream.
12. Cover the container with cling film and hide it in the fridge. The dessert needs to stand for at least a few hours, and ideally it should be made in the evening or early in the morning. The cookies must absorb the moisture of the berries, the cream must harden, and the flavors must combine in complete harmony.
13. Garnish with fresh strawberries before serving.