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Introducing easy lemon tiramisu with lemon curd. The most delicious twist on a classic Italian dessert. The layers of mascarpone cream and lemon curd is the perfect balance between tangy and sweet. Now that the weather is warming up bring on the lemon! Instead of the chocolate and coffee, this recipe is made with layers of zesty mascarpone cream, lemon curd and ladyfingers dipped in a simple lemon syrup, for a bright, delicious fresh taste.

Things to know about this Easy lemon tiramisu with lemon curd recipe

1. It's light and tangy: Unlike traditional coffee and chocolate tiramisu, this lemon version is bright and citrusy, perfect for spring and summer.
2. No baking : There is no baking perfect when you want something sweet without turning on the oven.
3. Make ahead friendly; I love anything that can be make ahead of time. Lemon tiramisu actually taste better after chilling for several hours or overnight.
4. Make it easier: You can use store- bought lemon curd to save time. But homemade lemon curd is really easy to make and adds an extra special touch. And it can be made

- up to 3 days ahead of time.
5. You can freeze lemon tiramisu, but it taste best fresh. If you do freeze it wrap it tightly.
 6. Mascarpone cheese is ideal for tiramisu because of it's rich creamy texture. If you can't find it , you can substitute full-fat cream cheese softened with a little heavy cream. If you love lemon desserts try these other easy recipes. Lemon ricotta cookies or my Italian lemon knot cookies
 7. If you make this easy lemon tiramisu , please leave me a comment on your experience with this recipe. I love hearing from you , and it helps others. THANKS!!!

Ingredients

▪ FOR THE LEMON CREAM

- 2 cups heavy cream
- 2 cups mascarpone cheese
- 1 /2 cup powder sugar
- 1 cup lemon curd
- 24 lady fingers

▪ FOR THE LEMON CURD

- 3 eggs
- 1/2 cup granulated sugar
- 1/2 cup lemon juice
- 1/2 stick of butter cut into pieces

▪ FOR THE SIMPLE SYRUP (to soak the lady fingers)

- 1 cup fresh lemon juice
- 1/2 cup water
- 1/2 cup sugar

Instructions

MAKE THE SIMPLE SRYUP

1. In a small pan add the lemon juice, water and sugar simmer until the sugar dissolves. (2- 3 minutes) Let

cool

2. MAKE THE LEMON CREAM

3. In a bowl, whip the cold cream until stiff peaks form. In another bowl mix the mascarpone cheese, powder sugar and 1 cup of lemon curd until smooth.
4. Gently fold the whipped cream into the mascarpone – lemon curd until well combined. Be careful not to deflate the cream

5. MAKE THE LEMON CURD

6. In a small sauce pan over wisk the eggs, lemon juice, zest, sugar until smooth
7. Place the pan over medium low heat and cook stirring continuously , making sure to scrap down the sides.
8. Continue cooking until the lemon curd mixture thickens enough to coat the back of a spoon 4-5 minutes.D0 NOT LET IT BOIL, reduce the heat if you need to.
9. Take it off the heat and immediately whisk in the butter, a piece at a time, until fully melted and the curd is silky. Let cool before adding the mascarpone cream.

10. ASSEMBLE THE TIRAMISU

11. Quickly dip each lady finger into the lemon simple syrup. Don't soak them it's just a quick dip. They should be moist not soggy.
12. Arrange a layer of dipped lady fingers in the bottom of a 9 x9 inch casserole dish .
13. Spread half of the lemon cream over the lady fingers. Repeat with another layer of dipped ladyfingers, then the remaining lemon cream.
14. Top with the remaining lemon curd.
15. Cover and refrigerate for at least 4 hours or preferably overnight.
16. Garnish with lemon zest and a dusting of powder sugar if desired. ENJOY!!!