



Tiramisu

Ingredients

Strawberry Syrup:

- 10–16 oz frozen strawberries (not fresh)
- Juice of 1 medium lemon
- ½ cup simple syrup
- 2 tbsp amaretto

Chantilly Cream:

- 1½ cups powdered sugar
- 8 oz cold cream cheese
- 8 oz cold mascarpone cheese
- 1¾ cups cold heavy cream
- 1 tsp vanilla bean paste or extract
- ½ tsp almond extract
- ⅛ tsp kosher salt

For Assembly:

- 1 cup fresh blackberries (halved)
- 2 cups fresh blueberries
- 1 cup fresh raspberries
- 40–45 crisp ladyfingers (savoardi)
- ¼ cup freeze-dried berry powder (strawberry, blueberry, or raspberry)

Instructions

1. Make the Strawberry Syrup:

Thaw strawberries in a strainer over a bowl. Press to extract juice (about ¾ cup). Add lemon juice, simple syrup, and amaretto. Stir and set aside. Reserve strawberry solids for later.

2. Make the Chantilly Cream:

Beat powdered sugar and cream cheese until smooth. Add mascarpone and mix again. Slowly pour in heavy cream, vanilla, almond extract, and salt. Switch to the whisk attachment and beat until stiff peaks form (2–3 minutes).

3. Assemble the Berries:

Toss halved blackberries, blueberries, raspberries, and reserved strawberry solids in a bowl until evenly mixed.

4. Assemble the Tiramisu:

Dip each ladyfinger briefly into the strawberry syrup and layer them tightly in a 9×13-inch dish.

Spread half of the Chantilly cream over the ladyfingers, then top with half of the berry mixture. Repeat with a second layer of soaked ladyfingers and the remaining cream. Smooth the top. Cover and refrigerate for at least 12 hours (up to 24 hours).

5. **Serve:**

Before serving, dust the top with freeze-dried berry powder using a fine-mesh strainer. Slice or scoop to serve.