

Lemon tiramisu

8 h 45 min + cooling · 12 servings

At least 8 hours chilling; allow extra time for cooling.



INGREDIENTS

For the lemon curd:

4 large egg yolks

4 large eggs

1 pinch cornflour

250 g sugar

Zest of 2 lemons

Juice of 2 lemons

120 g unsalted butter

For the lemon syrup:

125 ml water

50 g sugar

1 lemon, peeled and juiced

A few basil leaves (optional)

For the cream:

300 g cold full-fat whipping cream

300 g lemon curd (made in the first steps)

450 g mascarpone, at room temperature

To assemble:

About 400 g sponge fingers, adjusted to fit your dish

To decorate:

1 lemon

A few basil leaves

LET'S GET COOKING

1. For the curd, mix the sugar and lemon zest in a bowl.
2. Put the egg yolks and whole eggs in a saucepan.
3. Add the lemon sugar, cornflour and lemon juice. Whisk over a medium heat.
4. Add the butter and stir until thickened.
5. Strain through a sieve.
6. Chill the curd in the fridge.
7. While it cools, make the lemon syrup.
8. Put the peeled lemon, lemon juice, sugar, water and optional basil in a saucepan.
9. Bring to the boil over a medium heat, then take off the heat and leave to cool.
10. In a large bowl, whip the cold cream.
11. In another bowl, whisk the mascarpone with 300 g of the cooled lemon curd. Keep the remaining curd in the fridge for the topping.
12. Fold in the whipped cream with a spatula until smooth.
13. Dip the sponge fingers in the lemon syrup, one at a time.
14. Arrange tightly in your dish and spread over half the mascarpone cream, right to the edges.
15. Repeat with another layer of soaked biscuits and the remaining cream.
16. Spread the reserved lemon curd over the top.
17. Cover and refrigerate for at least 8 hours, or overnight.