





LEMON RECIPE BOOK

Lemon Tiramisù





Ingredients

- 400g mascarpone
 - 160g sugar (that can be sugar cane)
 - 4 yolks
 - 2 egg whites
 - Limoncello to taste
 - Ladyfingers 30
 - Lemon Glaze 2 table spoons
 - White chocolate flakes to taste
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Preparation

1. Mix the sugar with the yolks.
2. Add mascarpone and mix well.
3. Whip the egg whites until stiff.
4. Add the whipped egg whites to the mascarpone cream and stir gently from down up.
5. Add the lemon glaze to the cream and mix.
6. Pour the limoncello into a bowl and add some water to it if too strong.
7. Use a rectangular pan 20x40cm.
8. Dip each ladyfinger two second in limoncello and drain by holding it straight up, then place in the pan.
9. When the first layer is made add the mascarpone cream on top and some white chocolate flakes.
10. Cover with other ladyfingers (dipped and drained) and add cream on it as well.
11. Cover with white chocolate flakes and that's it.

Put in the freezer for 2 hours before serving.

