

Strawberry Tiramisù

Prepare this dessert a day ahead so all of the elements can meld and the ladyfingers get a chance to soften fully.

Makes 8 servings

Recipe by [Giada De Laurentiis](#)

Ingredients

- 1 1/4 cups strawberry preserves
- 1/3 cup plus 4 tablespoons Cointreau or other orange liqueur, divided
- 1/3 cup orange juice
- 1 pound [mascarpone cheese](#), room temperature (*Trader Joe's has this*)
- 1 1/3 cups chilled whipping cream
- 1/3 cup sugar
- 1 teaspoon vanilla extract

- 1-1/2 pounds strawberries, divided
- 52 (about) crisp ladyfingers (boudoirs or Savoiardi) (*Found at Albertson's, need two packages*)

*Italian cream cheese available at supermarkets and at Italian markets.

Preparation

Whisk preserves, 1/3 cup Cointreau, and orange juice in 2-cup measuring cup.

Place mascarpone cheese and 2 tablespoons Cointreau in large bowl; fold just to blend.

Using electric mixer, beat cream, sugar, vanilla, and remaining 2 tablespoons Cointreau in another large bowl to soft peaks.

Stir 1/4 of whipped cream mixture into mascarpone mixture to lighten. Fold in remaining whipped cream.

Hull and slice half of strawberries.

Spread 1/2 cup preserve mixture over bottom of 3-quart oblong serving dish or a 13x9x2-inch glass baking dish.

Arrange enough ladyfingers over strawberry mixture to cover bottom of dish.

Spoon 3/4 cup preserve mixture over ladyfingers, then spread 2 1/2 cups mascarpone mixture over.

Arrange 2 cups sliced strawberries over mascarpone mixture.

Repeat layering with remaining lady fingers, preserve mixture, and mascarpone mixture.

Cover with plastic and chill at least 8 hours or overnight.

Slice remaining strawberries. Arrange over tiramasù and serve.

I have made this recipe twice and have had rave reviews both times. It is refreshing and light.

Enjoy, Jeannie Lopez

