Strawberry Tiramisu

czas przygotowania: **30 min**

poziom trudności: **łatwy**



A delicious fruity twist on classic Italian tiramisu. Layers of coffee-soaked sponge fingers, fluffy mascarpone cream and fresh strawberries are combined with a smooth strawberry purée for a wonderfully creamy dessert. Finished with a dusting of Gellwe Extra Dark Cocoa Powder, this no-bake treat is perfect for summer gatherings, family celebrations and special occasions.

Składniki

For the sponge finger base:

- Sponge fingers (ladyfingers) – 340 g

For soaking the sponge fingers:

- Coffee – 150–180 ml
- Icing sugar – 2 tsp

For the mascarpone cream:

- Mascarpone (chilled) – 500 g
- Cold milk – 350 ml
- Gellwe Śnieżka Whipped Cream Mix – 2 sachets
- Gellwe Vanilla Sugar – 2 tsp
- Strawberries (chopped) – 350 g

For the strawberry purée:

- Strawberries – 450 g
- Icing sugar – 2 tbsp
- Water – 2 tbsp

For decoration:

Sposób przygotowania

- Gellwe Extra Dark Cocoa Powder – for dusting