

# Berry Tiramisu

## Ingredients

### *Berry Component*

- 300 g raspberries (fresh or thawed and drained)

### *Cream Base*

- 500 g mascarpone
- 250 g yogurt
- 5 tbsp sugar
- 2 tbsp lemon juice

### *Soaking Liquid & Biscuits*

- 175 g ladyfingers (Savoiardi) or any biscuit you like
- 150 ml berry juice (reserved draining liquid or separate juice)
- 1 splash lemon juice
- 1 splash raspberry brandy (*Himbeergeist* or alternative fruit brandy)

### *Garnish (optional)*

- Edible flowers
- Berry powder

## Preparation

1. **Fruit Preparation:** Sort fresh raspberries. If using frozen berries, thaw completely in a sieve and drain thoroughly. Reserve the liquid and top up with additional berry juice if necessary to reach 150 ml. Lightly sugar fruits if needed.
2. **Cream Mixture:** Combine mascarpone, yogurt, 2 tbsp lemon juice, and sugar in a mixing bowl. Beat with a hand mixer until the mixture is homogeneous, light, and fluffy.
3. **Soaking Liquid:** Mix the 150 ml of berry liquid with a splash of lemon juice and the raspberry brandy.
4. **First Layer:** Briefly dip half of the ladyfingers into the soaking liquid and arrange them tightly to cover the bottom of a loaf pan (approx. 25 x 11 cm). Spread half of the mascarpone cream over the ladyfingers and distribute the raspberries evenly on top.
5. **Second Layer:** Briefly dip the remaining ladyfingers, place them over the raspberry layer, and drizzle with any leftover soaking liquid. Spread the remaining cream evenly over the top and smooth the surface.
6. **Chilling & Presentation:** Refrigerate for at least 2 hours to allow the flavors to infuse. Garnish with edible flowers or berry powder prior to serving.