

## Lemon Tiramisu by Playstore.Pw

AbidMedia · 09/10/2025



**Prep Time**

15

**Difficult**

Easy

**Servings**

1

### Description

Lemon Tiramisu by Playstore.Pw

### Ingredients

- ½ cup freshly squeezed lemon juice
- ¼ cup water
- ¼ cup sugar
- 1 tbsp limoncello or extra lemon juice (optional)
- 250 g (8 oz) mascarpone cheese
- 1 tsp vanilla extract

### Instructions

1. Make the lemon syrup: In a small saucepan
2. heat lemon juice
3. water
4. and sugar until the sugar dissolves. Remove from heat and let cool completely. Stir in limoncello if using.  
Prepare the cream: In a bowl
5. beat heavy cream with powdered sugar until soft peaks form. In another bowl
6. mix mascarpone
7. lemon zest
8. lemon juice
9. and vanilla until smooth. Gently fold the whipped cream into the mascarpone mixture until fluffy and well combined. Assemble the tiramisu: Quickly dip each ladyfinger into the cooled lemon syrup (do not soak too long). Arrange a layer of soaked ladyfingers in a dish (8x8 inch or similar). Spread half the lemon cream over them. Repeat with another layer of dipped ladyfingers and top with the remaining cream. Chill: Cover and refrigerate for at least 4 hours (overnight is best) to set. Serve: Before serving
10. dust with lemon zest or top with thin lemon slices or white chocolate curls.