



Ingredients

For the cream

2 egg yolks

30 g sugar

250 g mascarpone

200 g heavy cream (33–35%)

60 g Lotus spread

For the coffee soak

150 g Americano coffee

10 g sugar

For assembly

12 ladyfingers if using
homemade, or 24 if using store-
bought


Raspberry confit, as needed

Pure Lotus spread, for the top
layer

Lotus biscuits, 1 per box

Tiramisu Lotus-Raspberry

 4 box

 Preparation time: 30 minutes
Chilled time: 4 hours

REALIZATION

1. For the coffee soak in a small bowl, combine the Americano coffee with the sugar.
2. Stir until the sugar dissolves completely, then let it cool.
3. Place the egg yolks and sugar in a heatproof bowl.
4. Set the bowl over a saucepan with gently simmering water, making sure the bottom of the bowl does not touch the water.
5. Whisk constantly and heat the mixture to about 60°C, until the sugar is fully dissolved.
6. As soon as the yolk mixture reaches the right temperature, remove it from the heat and start whipping immediately with a whisk or mixer.
7. Whip until the mixture becomes lighter in color, thicker, and increases in volume.
8. In a separate bowl, combine the mascarpone, heavy cream, and Lotus spread.
9. Whip until the mixture becomes smooth, creamy, and holds a soft but stable texture. Do not overwhip.
10. Gently fold the whipped yolk mixture into the mascarpone mixture. Mix until smooth and uniform.
11. Quickly dip the ladyfingers into the cooled coffee soak.
12. Place a layer of soaked ladyfingers at the bottom of each dessert box.
13. Pipe or spoon a layer of Lotus mascarpone cream over the ladyfingers.
14. Spread a layer of raspberry confit over the cream.
15. Place a layer of soaked ladyfingers on top.
16. Cover the confit with another layer of cream and smooth the surface.
17. On top, add a thin, even layer of pure Lotus spread (warm it spread slightly).
18. Place one Lotus biscuit on top of each box.
19. Refrigerate for at least 4–6 hours, preferably overnight.
20. Enjoy!