

## Strawberry Tiramisu

Servings: 10	Prep Time: 25 minutes	Chill Time: 4 hours	Total Time: 4 hours 25 minutes
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### Ingredients:

- 1 lb fresh strawberries, trimmed and cut into thin slices
- ¼ c sugar
- 1 c mascarpone cheese (room temperature)
- 1 c heavy cream (room temperature)
- ½ c powdered sugar
- 1 tsp vanilla extract
- 2 drops pink food coloring
- 1 package lady fingers
- ½ c orange juice, for dipping



### Instructions:

1. Divide the strawberries in half. Sprinkle sugar over one portion, gently toss, and let them sit for about 10 minutes until they release their juices.
2. Set aside the remaining fresh strawberries for the top layer.
3. In a mixing bowl, combine the mascarpone cheese, powdered sugar, and vanilla extract. Whisk until smooth and creamy. Add in pink food coloring.
4. Slowly fold in the heavy cream, stirring gently until the mixture becomes light and fluffy. Avoid overmixing to keep it smooth.
5. Place a layer of ladyfingers, briefly dipped in orange juice or strawberry syrup, along the bottom of your dish.
6. Spoon and evenly spread a portion of the mascarpone mixture over the ladyfingers.
7. Scatter the sugared strawberries over the mascarpone layer.
8. Arrange another layer of soaked ladyfingers on top of the strawberries.
9. Cover them with the remaining mascarpone mixture, smoothing it out for an even finish. Do not add strawberries to this top layer.
10. Cover and refrigerate for at least 4 hours or overnight to allow the dessert to set and the flavors to blend.
11. Just before serving, garnish the top with the reserved fresh strawberry slices for a bright and colorful presentation.