

The
Perfect
Purée®
OF NAPA VALLEY



Lemon Zest Tiramisu

For the Filling:

3 tbsp. The Perfect Purée Lemon Zest
2 eggs
9 oz. light corn syrup
3 cups heavy cream
1 lb. mascarpone cheese
shaved chocolate or coco powder



Method for the Filling:

1. Whip the eggs until foamy, about 30 seconds.
2. Bring the corn syrup to a boil and slowly pour into the egg mixture while whipping constantly. Continue to beat the mixture until the mixture has completely cooled.
3. Whip the cream to stiff peaks and reserve. Gradually fold the egg mixture into the mascarpone, then fold in the whipped cream and Lemon Zest.
4. Refrigerate until needed; use within 4 days.

For the Syrup:

2 oz. sugar
2 oz. water
6 oz. espresso
2 oz. brandy

Method for the Syrup: Mix all ingredients.

For the Assembly: 1 packet of ladyfingers

Assembly:

Lay the ladyfingers into the syrup and roll over to the other side. Break open a ladyfinger to ensure that it has soaked up enough syrup. It should be wet all the way through but not dripping with excess. Only do enough to make one layer at a time. Place in a proper vessel in one layer. Cover with filling to about 1/2 inch above ladyfingers. Repeat at least one more time and garnish with coco or chocolate shavings



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