

## **Strawberry Tiramisu** Servers 12 (Deborah Mele)

### **Strawberries**

5 cups chopped strawberries	3 Tablespoons powdered sugar
3 Tablespoons Sweet Marsala wine	

Combine the strawberries, sugar and Marsala wine. Stir to mix. Rest for at least 30 minutes.

### **Cream filling**

2 cups heavy cream	2 8oz tubs mascarpone cream
1/3 cup sweet marsala wine	10 oz white chocolate, melted and cooled
1/2 cup powdered sugar	

### **Savoirdi Cookies**

2 packages crisp Italian ladyfingers (savoirdi)	2/3 cup fresh orange juice
¼ cup sweet Marsala wine	

### **Method**

Whip the heavy cream until soft peaks form. Add the powdered sugar. Do not over beat!

In another bowl beat the mascarpone with the wine until light, about 4 minutes. Add the chocolate and beat until smooth. Fold in the heavy cream.

In a shallow mix the orange juice with the wine. Dip each savoiardi cookie in the juice mixture taking care not to soak the as they will fall apart!

Arrange a layer of cookies into a 13 x 9 inch glass dish. Break the cookies as needed to fill in any gaps.

Spread half the mascarpone cream mixture over the cookies. Place the chopped strawberries on top in an even layer.

Add another layer of cookies and then finish with a layer of the cream mixture. Smooth the top.

Refrigerate for at least 6 hours.

To serve, cut the tiramisu into squares and decorate with more sliced strawberries.

***Buon Appetito!***