

LEMON TIRAMISÙ WITH LIMONCELLO *TIRAMISÙ AL LIMONE E LIMONCELLO*

Liguria is famous for its lemons, and I made this lovely light version of tiramisù for my friends Lise and Bartolo, who own a vineyard in the hills near the Cinque Terre town of Vernazza. I used lemons harvested from their back garden and their homemade limoncello, which was superb. This dessert really tastes of Italy, and it's great for entertaining as you can make it up to 12 hours ahead.

1 Put the egg whites in a large bowl and add half the sugar. Whisk with an electric whisk until they form stiff peaks.

2 Place the egg yolks in a large bowl and add the remaining sugar. Whisk for about 3 minutes or until thick and pale. Add the mascarpone and whisk to combine. Stir in the lemon zest. Using a flexible spatula or metal spoon, gently fold the egg whites into the mascarpone mixture. Set aside.

3 Pour 100ml cold water into a non-metallic dish and stir in the lemon juice and limoncello. Set aside.

4 Take 6 dessert glasses, about 8cm diameter and 8cm high. Spoon 2 tablespoons of the mascarpone mixture into each glass and spread to cover the bottom.

5 Dip a biscuit in the lemon water for no more than 2 seconds, cut the biscuit in half across and lay both halves, sugared-side up, on top of the mascarpone. Repeat for the remaining glasses.

6 Spread 2 further tablespoons of the mascarpone mixture over the biscuits, then cover with another layer of the remaining biscuits dipped in the lemon water and halved as previously. Top with a final layer of the mascarpone mixture. Cover with cling film and chill for about 5 hours or until set.

7 To serve, remove the cling film and grate over a little lemon zest.

Serves 6

4 medium eggs, separated
100g caster sugar
500g mascarpone cheese, drained
Zest and juice of 2 unwaxed lemons,
plus extra lemon zest to decorate
4 tablespoons limoncello (lemon liqueur)
12 Savoiardi biscuits (sponge fingers)

