



SHELBURNE FARMS

Strawberry Tiramisu

From Chef David Hugo, the Inn at Shelburne Farms

INGREDIENTS

- 1-1/4 cups Sidehill farms strawberry preserves
- 1/3 cup plus 4 tablespoons Cointreau or other orange liqueur*
- 1/3 cup orange juice
- 1 pound mascarpone cheese, room temperature
- 1-1/3 cups chilled whipping cream
- 1/3 cup sugar
- 1 teaspoon vanilla extract
- 52 (about) crisp ladyfingers (boudoirs or Savoirdi)
- 1-1/2 pounds local strawberries, divided

PREPARATION

1. Whisk preserves, 1/3 cup Cointreau, and orange juice in 2-cup measuring cup.
2. Place mascarpone cheese and 2 tablespoons Cointreau in large bowl; fold just to blend.
3. Using electric mixer, beat cream, sugar, vanilla, and remaining 2 tablespoons Cointreau in another large bowl to soft peaks.
4. Stir 1/4 of whipped cream mixture into mascarpone mixture to lighten. Fold in remaining whipped cream.
5. Hull and slice half of strawberries.
6. Layering: Spread 1/2 cup preserve mixture over bottom of 3-quart oblong serving dish or a 13x9x2-inch glass baking dish. Arrange enough ladyfingers over strawberry mixture to cover bottom of dish. Spoon 3/4 cup preserve mixture over ladyfingers, then spread 2-1/2 cups mascarpone mixture over. Arrange 2 cups sliced strawberries over mascarpone mixture. Repeat layering with remaining lady fingers, preserve mixture, and mascarpone mixture.
7. Cover with plastic and chill at least 8 hours or overnight.
8. Slice remaining strawberries. Arrange over tiramisu and serve.

*You can cut back on the amount of Cointreau in the recipe if you wish.