

STRAWBERRY TIRAMISU

Ingredients

50g strawberry jam
2 tablespoons water
 $\frac{1}{2}$ teaspoon balsamic vinegar (or lemon juice)
250ml heavy whipping cream
120g mascarpone cheese
50g icing sugar
1 teaspoon vanilla extract
227g strawberries or peaches
A few Blueberries or peaches
12/18 Boudoir Biscuits/sponge fingers

Equipment

Electric Whisk or Hand Whisk
Small Bowl for Jam Mixture
Small Bowl for fruit
Mixing Bowl for Cream
Measuring Spoon
Spatula or Mixing Spoon
Small Square Dish and Cover e.g Cling Film

Instructions

1. In a medium bowl, combine mascarpone cheese, cream, sugar, and vanilla extract. Beat with an electric mixer or stand mixer on medium-high speed for 1 to 1 $\frac{1}{2}$ minutes until smooth and thickened.
2. In a small bowl, combine strawberry preserves, water, and balsamic vinegar. Stir with a fork until combined. Dip the boudoir biscuits in the mixture to coat them. Line the boudoir biscuits in a single layer, in the bottom of a 4"x 4" or similarly sized baking dish.
3. Slice your strawberries or peaches and put to one side ready.
4. Spread half of the mascarpone mixture over the boudoir biscuits and layer with half of the sliced strawberries or peaches.
5. Repeat with the remaining boudoir biscuits, mascarpone mixture, and sliced strawberries or peaches. Ending with Strawberries or peaches and a few Blueberries for colour.
6. Cover with cling wrap and chill at least 8 hours or overnight to allow the flavours to develop.

