

Inspired Hillier Recipes

Dessert

STRAWBERRY ORANGE TIRAMISU

Method:

Mix the orange juice and orange liqueur together in a bowl and set aside.

Place the mascarpone, icing sugar, vanilla extract and orange zest in a bowl and gently beat together to soften.

Add the cream and whip together to form soft peaks. Do not over beat.

Take 9 of the biscuits and one at a time, dip fully into the orange juice mix (do not soak the biscuits) and lay in a shallow serving bowl.

Scatter on half of the strawberries, evenly across the sponge base.

Cover with half of the mascarpone mix and repeat the process.

Chill for at least 2 hours before serving.

Cut the rest of the strawberries in half and use to decorate along with the pistachio.

This can be made the day before – decorate just before serving.

Ingredients - Serves 6:

- 1 large orange, finely grated rind and the juice
- 3 tablespoons Grand Marnier or other orange liqueur
- 250g mascarpone
- 40g icing sugar
- 2 teaspoons of vanilla extract
- 250ml double cream
- 18 sponge finger biscuits
- 250g of strawberries, stalks and leaves removed.
- Pistachio nuts, roughly chopped

Soula's Top Tip

Take the mascarpone out of the refrigerator for about 20 minutes before use, to soften. This will make it easier to mix with the cream without over beating. You want a 'floppy' mix.

