



Strawberry Tiramisu

Course: **Dessert**

Servings	Prep time	Cooking time	Total time
8-10 servings	20 minutes	minutes	6 hours 20 minutes

Ingredients

400 ml (1⅔ cups) heavy whipping cream

500 g (2 cups) Greek yogurt

5 heaping tbsp (about 65 g / ⅓ cup) granulated sugar

2 packets vanilla sugar (or 2 tsp vanilla extract)

15 tbsp (approx. 225 ml / 1 cup) orange juice

300 g (about 30 pieces / 10.5 oz) ladyfingers (savoardi)

600 g (4 cups) fresh strawberries, diced

Directions

Prep the Ingredients

- 1 Whip the cold heavy cream until stiff peaks form—add sugar and vanilla sugar gradually for sweetness. If needed, add 1–2 packs of cream stabilizer (*Sahnesteif*) to help hold the whipped shape.
- 2 Gently fold Greek yogurt into the whipped cream, creating a thick and cloudy base. Dice fresh strawberries into small pieces and fold them into the cream mixture—reserve a few for decoration.

Soak the Ladyfingers

- 3 Pour fresh orange juice into a shallow bowl. Dip each ladyfinger quickly into the juice—no sogginess, just a light citrus soak. Arrange a single layer of soaked ladyfingers in a square or rectangular dish.

Layer the Tiramisu

- 4 Spread half of the strawberry cream mixture evenly over the first layer of ladyfingers. Soak more ladyfingers in orange juice and lay on top of the cream.
- 5 Spread the remaining strawberry cream over the second layer. Smooth the top with a spatula for a clean finish.

Chill & Set

- 6** Cover the dish with plastic wrap and refrigerate for at least **6 hours**, but **overnight is best**. This chilling time helps the flavors meld and the layers firm up.

Serve It Beautifully

- 7** Optionally, sprinkle a few lemon or orange zest curls for extra zing. Before serving, decorate the top with fresh strawberry slices, a dusting of sugar, or spooned strawberry puree.