

Zoës Lemon Berry Tiramisu

Servings: 4-6

Total Time: 30 minutes



Ingredients Needed

- 4 or 5 Zoës Kitchen Zesty Lemon Cookies or the small catering bowl of Zesty Lemon Cookies
- 2 pints fresh strawberries
- 1 TSP vanilla extract
- 8 oz. Greek yogurt
- 8 oz. mascarpone
- 1 cup granulated sugar
- 16 oz. whipped cream
- 4-6 oz. lemon curds (to taste)
- Powdered sugar
- ¼ cup Grand Marnier (optional)
- 1 lemon (peeled rind)
- 2-3 cups water

Directions:





1. Wash and de-stem 1 pint of strawberries, place in blender to make a puree. Add $\frac{1}{2}$ cup of water to thin out the puree a little and $\frac{1}{4}$ cup sugar.
2. In a pot, add 2 $\frac{1}{2}$ cups of water, $\frac{1}{2}$ cup sugar, lemon rind and Grand Mariner (optional).
3. Cook until reduced by half to the consistency of syrup.
4. In a mixing bowl, add yogurt, mascarpone, vanilla extract, whipped cream and lemon curds, then mix together.
5. Take the other 1 pint of de-stemmed strawberries and wash and slice into $\frac{1}{8}$ inch thin slices.
6. In your favorite dish, crumble a little bit of Zoës Kitchen Zesty Lemon cookies, drizzle with syrup, then add yogurt mixture and sliced strawberries (repeat) to make two layers depending on the height of your dish.
7. Add strawberry puree, garnish with crumbled Zoës Kitchen Zesty Lemon cookies and powdered sugar, then serve.