

RASPBERRY & STRAWBERRY TIRAMISU TRIFLE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 6-8 servings

¼ cup fresh lemon juice
¼ cup granulated sugar
12 ounces cream cheese, softened
1 8 ounce jar prepared lemon curd
2 cups heavy cream
22 hard ladyfinger cookies
3 cups mixed raspberries and sliced strawberries
Powdered sugar, for garnish
Whipped cream, for serving

Directions:

- In a small measuring cup, mix the lemon juice with the sugar and ¼ cup water until the sugar is dissolved and set aside
- Place the cream cheese, lemon curd, and heavy cream in a food processor and process until smooth and a bit fluffy
- To assemble the tiramisu, place half the ladyfingers in the bottom of an 8-inch square baking dish, breaking a few to fit, and drizzle with half of the lemon syrup
- Top with half the lemon cream and 1 cup mixed berries
- Repeat the layers, using the remaining ladyfingers, syrup, and lemon cream
- Cover with plastic wrap and chill at least 8 hours or overnight
- Before serving, top with the remaining 2 cups of berries and dust with powdered sugar
- Serve with whipped cream on the side