OUR RECIPES

LEMON LIQUORED TIRAMISU (ORUJOS PANIZO)



INGREDIENTS:

- Sugar (50 g)
- Mascarpone cheese (250 g)
- Lemon juice (100 ml)
- Panizo Lemon Liqueur (20 or 30 ml)
- 3 eggs
- 12 ladyfingers or other sponge finger biscuits
- The juice from 2 lemons Powdered sugar (20 g)
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PREPARATION:

First prepare the syrup. For that you'll have to heat the juice from 2 lemons with the powdered sugar and stir until it melts. Leave it to cool and, once it has, add the liqueur and mix. Take another bowl and beat the egg yolks with the sugar. Pour in the mascarpone and the whipped cream. Once they're mixed, add the lemon juice and 2/3 of the Panizo Lemon Liqueur. Don't stop stirring until everything is well mixed.

Lay the biscuits one by one in a wide dish and wet them with the syrup, making sure they soak up a good amount of it. In fact, you can decide whether you wish to make it in a wide dish, or whether you prefer to prepare individual portions. The first layer is made of biscuits.

Then you add the mascarpone, cream and lemon mix. Repeat the process: biscuit layer, and then the mix again. Pour the remaining syrup over the last layer. Store the final result (be it dish, plates or glasses) in the fridge and serve it cold.

Keep in mind that the recipe contains eggs, whipped cream and mascarpone, so it must be stored it in the fridge.