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Raspberry Tiramisu

INGREDIENTS

250 g fresh raspberries

2-3 tablespoons of sugar

6-8 ladyfingers

Cream

250 g mascarpone

250 g quark

250 g sour cream

100 g sugar

3 tsp vanilla sugar

1 tablespoon lemon juice

INSTRUCTIONS

Wash the raspberries and puree them with the sugar in a tall vessel. Prepare glasses and break the lady fingers into pieces and fill them into the glasses. I soaked the lady fingers with a little coconut liqueur - but it is not necessary. Spread the raspberry mixture over the lady fingers. For the cream, stir mascarpone, quark, sour cream, sugar, vanilla sugar and lemon juice until creamy, fill the cream into a piping bag and squirt it onto the raspberry mixture. Decorate with the remaining raspberries and chill until serving.

RECIPE NOTES

Raspberry Tiramisu - a perfect dessert for hot days. The classic summer style with fresh fruity raspberries.