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Strawberry Tiramisu

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Introduction:

Do you like strawberry shortcake? Yes, then you're going to love this "Italianized" version made with creamy, mascarpone cheese. Note that like any authentic recipe for tiramisu, this one calls for raw eggs. Be sure to use eggs from a hen you know and trust.

Preparation:

Separate egg yolks from whites in two bowls. Beat yolks until frothy. Add 5 tablespoons of sugar and beat 2 to 3 minutes or until eggs form soft peaks. Add mascarpone and beat 3 to 5 minutes, until smooth. In the other bowl, beat 4 egg whites, adding the remaining sugar little by little until the whites form stiff peaks. Gently fold mascarpone mixture into egg whites. Cover the bottom of a 9-by-13-inch baking pan with ladyfingers, and spread half of the mascarpone-egg mixture evenly to cover the cookies. Add a layer of sliced strawberries and repeat the same layering: cookies, mascarpone, strawberries. Refrigerate at least 3 hours before serving to allow cookies to soften.

Image (optional):

Crops:

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Recipe Type:

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Ingredients:

- 4 eggs
- 8 tbsp sugar
- 8 ounces mascarpone cheese
- 30 to 40 ladyfingers (sponge cookies)
- 3 cups strawberries, hulled and sliced

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