

Tiramisu aux Fraises

Courtesy of Perfectly Provence and Presented by *Wine Wanderings* on Substack

Ingredients:

250g strawberries, sliced
250g mascarpone
3 eggs – separated
75g sugar
lemon zest or a little juice
10 biscuits 'Roses de Reims'

Directions:

1. Crush the biscuits to fine pink powder and put half in the base of 4 glasses.
2. Put mascarpone in a dish and soften it with a fork.
3. Beat egg yolks with sugar and lemon. Mix into the mascarpone.
4. Whip the egg whites until firm and fold into the mixture.
5. Now for the layering: add half strawberries to biscuit layer then cover with cream mixture, and repeat. Decorate with a little of the pink biscuit powder and a slice of strawberry.

La Provence said this is a recipe for 4 but it is quite filling; I do 6 smaller portions. The Roses de Reims biscuits (pink lady's fingers) are available on [Amazon](#) and other merchants.

