

Mixed Berry Tiramisu

Yield: 6 Servings

Ingredients

3 cups fresh raspberries
3 cups fresh blackberries
2 cups fresh blueberries
2 cups fresh strawberries, sliced
1-1/3 cups sugar, divided
4 teaspoons grated orange zest
1 cup orange juice
1 cup heavy whipping cream
2 cartons (8 ounces each) mascarpone cheese
1 teaspoon vanilla extract
2 packages (7 ounces each) crisp ladyfinger cookies
Additional fresh berries, optional

Method:

1. Place berries in a large bowl. Mix 1/3 cup sugar, orange zest and orange juice; toss gently with berries. Refrigerate, covered, 45 minutes.
2. Beat cream until soft peaks form. In another bowl, mix mascarpone cheese, vanilla and the remaining 1 cup sugar. Fold in whipped cream, a third at a time.
3. Drain berries over a shallow bowl, reserving juices. Dip ladyfingers in reserved juices, allowing excess to drip off; arrange ladyfingers in a single layer on bottom of a 13x9-in. dish. Layer with half the berries and half the mascarpone mixture; repeat layers, starting with ladyfingers.
4. Refrigerate, cover, overnight.
5. If desired, top with additional berries before serving.