

Raspberry Tiramisu

Ingredients

- 24 oz. raspberries, divided
- 4 tbsps. raspberry liqueur, divided
- 2 tbsps. granulated sugar
- ½ cup seedless raspberry jam
- 2 cups prosecco
- 2 cups mascarpone
- 1 can (14 oz.) sweetened condensed milk
- 1 cup heavy whipping cream
- ½ cup confectioners' sugar
- 1 tsp. vanilla extract
- About 48 savoiardi (hard Italian ladyfingers)
- 1 semisweet chocolate square, to garnish

Preparation

1. In a medium bowl, add half the raspberries, 2 tablespoons of raspberry liqueur and the granulated sugar. Stir to coat the berries. Refrigerate about 1 hour, stirring occasionally to recoat the berries.
2. In a medium bowl, whip the cream and vanilla until peaks begin to form; gradually add in the confectioners' sugar and mix until peaks stiffen.
3. In a large bowl, cream the mascarpone and sweetened condensed milk until smooth. Fold in the whipped cream and whip until stiff peaks form. Refrigerate until ready to use.
4. In a shallow bowl or dish, combine the jam, prosecco and raspberry liqueur. Dip the savoiardi one at a time in the mixture to coat. Leave them in long enough to absorb some of the liquid, but do not soak. Line the bottom of a 9x13 baking dish with about 24 savoiardi, making one layer.
5. Spoon half the cream mixture and spread it evenly over the savoiardi. Dot the cream mixture with the marinated raspberries.
6. Dip and stack another row of savoiardi over the raspberry layer. Spoon and spread the remaining cream on top.
7. Shave the chocolate over the top cream layer. Layer the remaining fresh raspberries over the top of the shavings.
8. Cover and chill at least four hours, preferably overnight.

Yields 12 servings