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## CREATIVE STRAWBERRY TIRAMISU, DESSERT.

### INGREDIENTS

- 250 g Belgian strawberries
- fresh mint leaves
- 12 Ladyfingers (biscuits)
- 2 cl Belberry Strawberry Fruit Sauce
- 1 jar Belberry Strawberry Jam
- 20 g chopped caramelized Brazil nuts

### FOR THE MOUSSE

- 200 g mascarpone
- 5 cl gin (fruity)
- 20 g icing sugar
- 5 cl Belberry Strawberry Fruit Sauce
- grinded black pepper

### PREPARATION

- Make the mousse by mixing the mascarpone, the gin, the sugar, the fruit sauce and season with a few turns of the pepper mill. Spoon the mixture into a pastry bag and keep in the fridge for one hour.
- Wash the strawberries. Cut and shape the Ladyfingers.

### PRESENTATION

- Pour some fruit sauce in the middle of the plates, then squeeze several small mousse tufts. Add the Ladyfingers, the strawberries and jam dots among the tufts.
- Finish with the mint leaves and Brazil nuts.

### OTHER SUGGESTIONS

- Try out this recipe with other flavours of Belberry's Fruit Sauces and their matching fresh fruit. Using other biscuits is a delicious idea too.

