

CHRISTOPHE FELDER S STRAWBERRY TIRAMISU

The Recipe

<https://www.cuisinedaubery.com/recipe/strawberry-tiramisu/>

A refreshing and delicious tiramisu with strawberries

Chef: Christophe Felder

Servings: 4

Preparation Time: 1 H

Ready in: 2 H

Yield: 4 verrines de 9 cm de diamètre

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Dessert, Layer Cake, Tiramisu,

Ingredients

For 4 glasses, 3.54" (or 3 35/64" or 9 cm) in diameter

*Strawberries

12 Strawberries More or less, depending on your glasses

*Mascarpone Cream

The Mascarpone Cream of Christophe Felder For the recipe, see [HERE](#)

*Ladyfingers

Ladyfingers For the recipe, see [HERE](#)

*Strawberry Juice

5 1/4 Cups Strawberries (600 grams)

2 tablespoons of Water Cold

1 tablespoon of Icing Sugar

1/2 Lemon

*Red sugar crust

Red food coloring

Sugar

For 2 glasses, 3.54" (or 3 35/64" or 9 cm) in diameter

*Strawberries

6 Strawberries More or less, depending on your glasses

*Mascarpone Cream

The Mascarpone Cream of Christophe Felder For the recipe, see [HERE](#)

CHRISTOPHE FELDER S STRAWBERRY TIRAMISU

*Ladyfingers

Ladyfingers For the recipe, see [HERE](#)

*Strawberry Juice

2 1/2 Cups Strawberries (300 grams)

1 tablespoon of Water Cold

1/2 tablespoon of Icing Sugar

1/4 Lemon

*Red sugar crust

Red food coloring

Sugar

For 6 glasses, 3.54" (or 3 35/64" or 9 cm) in diameter

*Strawberries

18 Strawberries More or less, depending on your glasses

*Mascarpone Cream

The Mascarpone Cream of Christophe Felder For the recipe, see [HERE](#)

*Ladyfingers

Ladyfingers For the recipe, see [HERE](#)

*Strawberry Juice

7 2/3 Cups Strawberries (900 grams)

3 tablespoons of Water Cold

1 1/2 tablespoons of Icing Sugar

3/4 Lemon

*Red sugar crust

Red food coloring

Sugar

Steps

The Strawberries

1. Trim the Strawberries (12) and make sure they are all the same height
2. Slice the Strawberries (12) vertically
3. Place the Strawberries in your individual glasses
4. Make sure there's no gap between the Strawberries and the glass

The Strawberry Juice

5. Mix the Strawberries (5 1/4 Cups or 600 g), the Water (2 tablespoons), the Icing Sugar (1 tablespoon) and the Lemon (1/2)
6. You may use either a Food Processor (with chopping blades) or a blender. Or, simply use a fork!

Le biscuit cuiller

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7. You may bake your own Ladyfingers, or buy them at your favorite store
8. For the recipe, see [HERE](#)
9. Dip the Ladyfingers in the Strawberry Juice

La Crème Mascarpone

10. Make the Mascarpone Cream
11. For the recipe, see [HERE](#)
12. Fill a Pastry Bag with the Mascarpone Cream, and then start filling your individual glasses
13. Place a moist ladyfinger and a tablespoon of the Strawberry Juice
14. Repeat the same operation: Pour some Mascarpone Cream, then place a moist ladyfinger and another tablespoon of the Strawberry Juice
15. Finally, fill to the top with Mascarpone Cream
16. Smoothen the top with an offset Icing Spatula
17. Place the glasses in the refrigerator

The red sugar crust

18. Pour some white sugar into a bowl
19. Add a drop of red food coloring (liquid)
20. And right away, whisk into a frenzy to avoid lumps
21. Sprinkle this colored sugar using a small sieve
22. Place the glasses in the refrigerator