

Lemon Tiramisu
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Total time: 45 minutes, plus 6-1/2 hours chilling

Servings: 8 to 9

The lemon curd was developed for this recipe; do not substitute another lemon curd. Do not allow the mascarpone to warm to room temperature before using; it has a tendency to break if allowed to do so. Be certain to use hard, not soft, ladyfingers.

Ingredients

2/3 cup (4-2/3 ounces) plus 1 tablespoon sugar, divided
2 large eggs plus 2 large yolks
1/8 teaspoon plus pinch table salt, divided
1/2 cup plus 1/3 cup lemon juice, divided (5 lemons)
8 ounces (1 cup mascarpone cheese
3/4 cup heavy cream
1/3 cup limoncello
2 tablespoons water
7 ounces dried ladyfingers (savoardi; 26 to 34, depending on size)

Preparation

1. Whisk 2/3 cup sugar, eggs and yolk, and pinch of salt in a medium bowl until smooth. Heat 1/2 cup lemon juice in a small saucepan over medium heat until hot and just bubbling around the edges, 1 to 2 minutes. Whisking constantly, slowly pour hot lemon juice into sugar mixture and whisk until smooth. Transfer mixture to now-empty saucepan and cook over medium heat, stirring constantly with wooden spoon or silicone spatula, until mixture is thick enough to cling to spoon and registers 170 degrees, about 3 minutes.
2. Immediately remove pan from heat and pour curd through fine-mesh strainer into a small bowl (you should have 1 cup). Press lightly greased parchment paper directly on surface of curd and refrigerate until cool, at least 30 minutes or up to 24 hours.
3. Using a stand mixer fitted with whisk attachment, whip mascarpone on medium speed until no lumps remain, 1 to 1-1/2 minutes, scraping down bowl once or twice. Add remaining 1/8 teaspoon salt and **3/4 cup lemon curd** and continue to whip until just combined and no visible streaks of curd remain, about 1 minute longer. Transfer to a large bowl and set aside.
4. In now-empty mixer bowl, whip cream on medium speed until frothy, 1 to 1-1/2 minutes. Add remaining 1 tablespoon sugar; increase speed to high and continue to whip until cream holds stiff peaks, 1 to 1-1/2 minutes longer. Fold one-third whipped cream into mascarpone mixture to lighten, then gently fold in remaining whipped cream until no white streaks remain. Set mascarpone mixture aside.
5. Combine limoncello, water and remaining 1/3 cup lemon juice in wide bowl or baking dish. Place half of ladyfingers on counter. Drop 1 ladyfinger into limoncello mixture, roll (do not submerge; rolling should take 2 to 3 seconds for each cookie), remove, and shake off excess liquid. Place soaked cookie in 8-inch square glass or ceramic baking

dish. Continue rolling and shaking ladyfingers and arranging them in a single layer, breaking or trimming as needed to fit neatly into dish.

6. Spread half of mascarpone mixture over ladyfingers; use offset spatula to spread mixture to side and into corners of dish and smooth surface.
7. Repeat dipping and arranging ladyfingers; spread remaining mascarpone mixture over ladyfingers. Wipe edges of dish with dry paper towel. Dollop remaining $\frac{1}{4}$ cup lemon curd evenly on top of mascarpone in 9 places. Using small spatula or back of spoon, smear curd to create marbled design. Cover and refrigerate 6 to 24 hours. Cut into pieces and served chilled.