



10-Minute Easy Tiramisu



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Introduction

If you're looking for a delightful dessert that can be prepared in no time, then this 10-Minute Easy Tiramisu is the perfect choice for you! This eggless version is not only quick to whip up but also features rich layers of coffee-soaked ladyfingers and creamy mascarpone that make it a crowd-pleaser. Ideal for summer gatherings or a sweet treat to enjoy at home, it requires simple ingredients and no baking.

Detailed Ingredients with measures

- 1 1/2 cups 360ml heavy whipping cream, cold
- 2/3 cup 65g powdered sugar or 1/3 cup granulated sugar
- 1 tsp 5ml vanilla extract
- 1 package 8oz mascarpone, at room temperature
- 1 cup 237ml strongly brewed coffee or espresso
- 1/2 package ladyfingers Savoiardi
- 2 tbsp 15g unsweetened cocoa powder for dusting

Prep Time

10 minutes

Cook Time, Total Time, Yield

- Cook Time: 0 minutes
- Total Time: 3-4 hours (refrigeration time included)
- Yield: Serves approximately 6-8 people

Enjoy your homemade tiramisu, a perfect blend of flavors and textures that will impress everyone! It's a sweet escape that captures the essence of Italian cuisine in just a few simple steps.



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Detailed Directions and Instructions

Step 1: Prepare the Mascarpone Mixture

In a large mixing bowl, add the cold heavy whipping cream. Beat on medium speed for about 1 minute until it begins to thicken. Sift in the powdered sugar and add the vanilla extract. Continue mixing until soft peaks form. Then, mix in the mascarpone cheese and continue to whip until stiff peaks form.

Step 2: Prepare the Coffee and Ladyfingers

Brew 1 cup of strong coffee or espresso and pour it into a shallow bowl. Quickly dip the ladyfingers in the coffee, ensuring to coat them without soaking for too long to prevent them from falling apart. Arrange a single layer of the dipped ladyfingers at the bottom of an 8x8 inch pan.

See also Peach Cobbler Cheesecake Cupcakes

Step 3: Assemble the Tiramisu

Spread half of the mascarpone mixture evenly over the layer of ladyfingers. Add another layer of coffee-soaked ladyfingers on top of the mascarpone. Then, spread or pipe the remaining mascarpone cream on top to finish the layers. Cover the pan and refrigerate for at least 3-4 hours, or preferably overnight.

Step 4: Serve the Tiramisu

Once the tiramisu has set, take it out of the refrigerator. Use a fine mesh strainer to dust a generous amount of unsweetened cocoa powder over the top. Slice into squares and enjoy!

Notes

Tip 1: Ladyfinger Variation

You can use store-bought ladyfingers or homemade ones if preferred. Ensure they are fresh for better texture.

Tip 2: Coffee Alternatives

For a non-caffeinated version, substitute the coffee with strong brewed herbal tea or use decaffeinated coffee.

Tip 3: Serving Suggestions

Tiramisu pairs well with a dusting of chocolate shavings or chocolate curls for added decoration and flavor.

Tip 4: Storage Instructions

Keep any leftovers covered in the refrigerator. Tiramisu is best consumed within a couple of days for optimal freshness.



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Cook techniques

Whipping Cream

In order to achieve the perfect texture for your tiramisu, it is essential to whip the heavy cream until soft peaks form and then stiff peaks. This provides a light and fluffy consistency for the mascarpone cream.

Sifting Powdered Sugar

Sifting the powdered sugar before adding it to the whipping cream ensures that there are no clumps. This results in a smoother texture and even sweetness in your cream mixture.

Dipping Ladyfingers

When dipping ladyfingers into coffee or espresso, do it quickly to avoid sogginess. A light dip allows them to absorb coffee flavor while maintaining their structure.

See also [Summer Slow Cooker BBQ Chicken](#)

Layering Technique

When layering the mascarpone cream over the ladyfingers, smooth half over the first layer and carefully add the second layer of coffee-soaked ladyfingers. This method ensures even distribution of flavors and textures.

Dusting with Cocoa Powder

Using a fine mesh strainer to dust cocoa powder over the top of the tiramisu creates an even, delicate layer that enhances presentation without overwhelming the flavors.

FAQ

Can I make tiramisu without alcohol?

Yes, this recipe is alcohol-free. You can enjoy the coffee flavor without any added spirits.

How long should I refrigerate the tiramisu?

It is recommended to refrigerate for at least 3-4 hours, but overnight is ideal to allow the flavors to meld properly.

Can I substitute mascarpone cheese?

While mascarpone is traditional, you can use cream cheese or a mixture of cream cheese and whipped cream for a similar texture, though the flavor may differ slightly.

What kind of coffee should I use?

A strong brewed coffee or espresso works best for soaking the ladyfingers, providing depth of flavor to the dessert.

How long will the tiramisu last in the fridge?

Tiramisu will typically last 2-3 days in the refrigerator if stored properly in an airtight container.



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Conclusion

This 10-minute easy tiramisu is a delightful and effortless dessert that impresses with its rich flavors and creamy textures. By using simple ingredients and an eggless approach, this recipe allows everyone to indulge in a classic Italian treat without the fuss. Perfect for warm weather or any occasion, it's a quick way to satisfy your sweet tooth.

Chocolate Mint Tiramisu

Add a twist of flavor by incorporating peppermint extract into the mascarpone mixture and using chocolate-covered ladyfingers.

See also Best-Ever Pepper Steak

Fruit-Filled Tiramisu

Layer fresh berries or sliced bananas between the mascarpone layers for a fruity freshness that brightens the dessert.

Nutella Tiramisu

Swirl Nutella into the mascarpone cream for a rich, chocolate-hazelnut flavor that adds a unique surprise.

Coconut Tiramisu

Incorporate coconut milk into the mascarpone mixture and top with shredded coconut for a tropical twist.

Matcha Tiramisu

Use matcha green tea powder to flavor the mascarpone and dust the top with matcha for a vibrant, earthy taste.

Almond Tiramisu

Infuse the coffee with almond extract and sprinkle chopped almonds between the layers for a nutty flavor profile.

Mocha Tiramisu

Combine chocolate and coffee by using chocolate-flavored coffee or espresso in the dipping mixture for a mocha delight.



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