



LIMONCELLO DI  
**FIORITO**<sup>®</sup>  
— *Superiore* —

## Fiorito tiramisu

### Ingredients

- 12 ladyfingers
- 75 ml Limoncello di Fiorito
- 75 ml fresh orange juice
- 250 grams of mascarpone
- 50 ml milk
- 2 tablespoons of powder sugar
- 1 teaspoon of vanilla
- Zest 1/2 lemon
- Strawberries

### Preparation Method

Put the ladyfingers in a baking dish.

Pour the Fiorito and the fresh orange juice over the ladyfingers.

Mix the mascarpone, and milk into a creamy mix.

Add powder sugar, vanilla and the zest to the mix.

Divide the mix over the ladyfingers

Sprinkle the strawberries over the tiramisu

Chill in the refrigerator for 30 minutes.

Serve with a glass of ice-cold Limoncello di Fiorito.



LIMONCELLO  
TIRAMISU