



TEAM FOUR
FOODSERVICE

4th VALUE[®]



Strawberry and Almond Tiramisu

Yield: 10 servings

Ingredients:

1 1/4 pounds PHILADELPHIA CREAM CHEESE
2 cups Heavy Cream
1 cup Sugar
2 teaspoons Vanilla Extract
1/2 cup Toasted Almonds, chopped
48 each Lady Finger Biscuits
1 1/4 cup Black Coffee, cooled
20 ounces Fresh Strawberries, sliced
1 1/4 cups Whipped Cream

Directions:

1. Beat together the cream cheese, heavy cream, sugar and vanilla until smooth.
2. Fold in the chopped almonds and set aside.
3. Line 2, 5" X 8" loaf pans with parchment paper.
4. To assemble each pan quickly dip 8 of the lady fingers on each side in the coffee and layer them in the bottom of the pans.
5. Layer each pan with a quarter of the sliced strawberries and then 1 1/2 cups of the cream cheese mixture.
6. Repeat the layers one more time and then end with a layer with 8 of the soaked lady fingers.
7. Cover and refrigerate for at least 2 hours.
8. To serve: turn out onto a plate and slice. Garnish with whipped cream and whole strawberry.

Recipe and photo courtesy of Kraft Heinz