

Palisade Peach Festival Recipe Contest
1st Place – 2010 – Miscellaneous Refrigerated Category
“Peaches N Cream Tiramisu”
Vanessa Doumit - Palisade
A Palisade twist on an Italian Classic!

2 packages (small-24 count) lady fingers
1/2 C peach nectar
5 ripe Palisade peaches from Clark’s (medium in size), peeled, sliced, and diced
8 oz. container of Mascarpone cheese
1- 6 oz. container of Peach yogurt
5 T sugar, divided
1/2 C heavy whipping cream

Directions:

Place a small, metal bowl and metal beaters in the freezer while you prepare the rest of your ingredients. Line the bottom of an 8x8 inch pan with about 1/2 of the lady fingers. Using a pastry brush, brush about 1/2 of the peach nectar, lightly soaking the lady fingers. Remove the bowl and beaters from the freezer and add the whipping cream and 2 tablespoons of sugar. Beat on medium to high speed until stiff peaks form. Set aside. In another bowl, cream the Mascarpone cheese with 3 tablespoons until light and fluffy. Add the peach yogurt and mix until well combined. Add about 1/3 of the diced peaches to the Mascarpone mixture, and then gently fold in the whipped cream. Spread 1/2 of this mixture onto the lady fingers. Spread the remaining diced peaches over the creamed mixture. Top with the remaining lady fingers, lightly brush with the peach nectar, then spread the remaining 1/2 of the Mascarpone mixture on top. Cover tightly with plastic wrap and refrigerate over night. Cut in squares and enjoy!