



Strawberry Jam Tiramisu Recipe

Looking for a dessert that's light, perfect for the summer heat, and is sure to be the talk of your next dinner party?

This Strawberry Jam Tiramisu is a fresh twist on the classic Italian favourite. No coffee, no cocoa, just layers of creamy mascarpone, strawberries, and soft sponge fingers. It's a no-bake sweet treat that's easy to make head of time.

At STEPS Café on George, we love creating seasonal recipes that celebrate fresh ingredients and bring more joy to your table. This one features our own Pathways to Plate Strawberry Jam, made with love by our students and packed with flavour.

Why we love this recipe

This summery tiramisu is:

- ✓ No-bake and fuss-free, perfect for hot weather
- ✓ Easy to make ahead of time
- ✓ Can make gluten-free or swap in other berries
- ✓ A great way to use seasonal strawberries

Strawberry Jam Tiramisu recipe

Ingredients for the filling

250g mascarpone
300ml thickened cream
2 tbsp icing sugar (optional)
1 tsp vanilla extract or paste
Zest of ½ lemon (brightens the cream)

Ingredients for the strawberry layer

200g sponge fingers or savoiardi biscuits (or gluten-free sponge cut into fingers)
½ cup milk
Extra sliced strawberries to layer and decorate
Mint or basil leaves for garnish

Ingredients for the strawberry layer

¾ cup strawberry jam
(we recommend Pathways to Plate's!)
1 cup chopped fresh strawberries
1-2 tbsp water or lemon juice
(to loosen jam)

Method

1. In a small pan, warm the strawberry jam with the water or lemon juice until it becomes a loose compote. Stir in the chopped strawberries, simmer for one minute, then let it cool completely.
2. In a bowl, beat the cream, icing sugar, and vanilla into soft peaks. Fold through the mascarpone and lemon zest until it's smooth and thick but not stiff. It should hold its shape when spooned.
3. It's time to assemble. Quickly dip each sponge finger into the milk, just long enough to soften, not soak. Lay half the biscuits in a dish (approximately 20 x 20cm). Spread half the mascarpone mixture over them, then spoon half the strawberry compote and a few fresh strawberry slices on top. Repeat the layers (biscuits à cream à strawberry), then smooth the top and decorate with more fresh strawberries.
4. Cover the dish and refrigerate for at least four hours (overnight gives the best texture).