

# TIRAMISU

## *Ingredients*

- CHERRIES IN SYRUP 1 JAR
- LIEFMANS ON THE ROCKS 1 BOTTLE
- MASCARPONE 250 G
- SUGAR 20 G
- EGG WHITE 1
- LADYFINGERS 24



## RECIPE

1. Drain the cherries and catch the syrup. Mix half of the cherries with half of the beer and leave to rest for 30 min.
2. Whisk the mascarpone with half of the sugar and 2 tablespoons Liefmans On The Rocks.
3. Whisk the other half of the sugar with the egg whites. Whisk until firm. Fold through the mascarpone and set aside cold.
4. Mix the rest of the Liefmans with the cherry juice. Line a mold or glass with half of the lady fingers and pour half of the juice over it. Spread half of the mascarpone and half of the marinated cherries on top. Dip the other lady fingers in the juice, place on top and repeat.
5. Share your On The Rocks moment with #Liefmans

**Liefmans**  
ON THE ROCKS