

Ingredients

	5 SERVES	25 SERVES	50 SERVES
Frozen mixed berries	300g	1.5kg	3kg
Sugar	1 tbsp	1/3 cup	2/3 cup
Water	¼ cup	1 ½ cups	3 cups
Smooth ricotta	300g	1.5kg	3kg
Vanilla yoghurt	300g	1.5kg	3kg
Savoardi biscuits	100g	500g	1kg
Fresh berries	200g	1kg	2kg
White chocolate	20g	100g	200g

Method

1. Place berries, sugar and water into a saucepan over a low heat. Cook for 2–3 minutes, or until berries are softened, breaking down and sugar has dissolved. Allow to cool.
2. Whisk ricotta and yoghurt in bowl until smooth. Leave aside until ready to assemble the tiramisu.
3. Once cooled, drain liquid from cooked berries. Dip all Savoardi biscuits in the liquid (do not soak as they will fall apart)
4. Lay half the biscuits at the bottom of flat serving dish.
5. Top biscuits with a layer of the yoghurt and ricotta mixture, a layer of the cooked berries, a layer of the remaining biscuits and another layer of yoghurt and ricotta.
6. Decorate with fresh berries and sprinkle with grated white chocolate.

Nutrition, hints and tips

- ***This dessert can also be served as individual serves in glass tumblers.***
- ***This is a great recipe to try over the summer while berries are in season.***

- ***This recipe replaces mascarpone and cream from a traditional tiramisu with yoghurt and ricotta, which are higher in both calcium and protein.***