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coconut tiramisu with lime, basil and PDO huile d'olive de Nice

Serves 6:

- 3 eggs (separated whites and yolks)
- 80 g cane sugar
- 250 g mascarpone
- 2 tbsp **PDO huile d'olive de Nice**
- Zest and juice of 1 lime
- 5 fresh basil leaves (finely chopped)
- 200 ml coconut milk
- 2 tbsp coconut flavoured alcohol (or coconut rum)
- 200 g ladyfingers (or coconut shortbread)
- 50 g shredded coconut (dry toasted)
- A few basil leaves



Preparation: 30 min
Resting time: 6 h

Prepare the cream: whisk the egg yolks with the sugar until the mixture becomes white. Add the mascarpone, olive oil, lime zest and juice, and then the chopped basil. Mix until the texture is smooth. Whisk the egg whites until the mixture stiffens, with a pinch of salt, then use a spatula to incorporate them.

Pour coconut milk into a shallow bowl, mix with coconut alcohol. Dip each biscuit for 2-3 seconds on each side (they should be soaked but not soggy).

In a cake dish, or individual glass dishes, alternate a layer of biscuits, a layer of cream, then a sprinkle of toasted coconut. Repeat until all ingredients are used up.

Finish with a layer of cream and chill in the refrigerator for at least 6 hours (ideally overnight).

Sprinkle with toasted coconut and decorate with basil leaves.

What about the olive oil?

We advise you to use a delicate-tasting PDO huile d'olive de Nice for its sweetness and its aromas of almond, raw artichoke, broom flowers, hay, grass, leaves, pastry, ripe apple and dried fruit, and its lemony notes. You can also use one of these PDO olive oils: Nyons or Languedoc.