

Thin Mint Tangerine Tiramisu

I created this recipe for the Girl Scout cookie contest. The delicious Thin Mints replace the ladyfingers in a traditional tiramisu. Tangerines from Melissa's Produce flavor the custard that makes up this yummy dessert. Crumbled cookies decorate the top of the Tiramisu along with candied tangerine peel. Making the tangerine peel is an optional step, but super easy and soooo worth it.

4	large	egg yolks	50	Thin Mint cookies + more for crumbling (about 1 ½ boxes)
½	cup	sugar		
⅓ + ½	cup	tangerine juice		
16	ounces	mascarpone cheese or cream cheese		Candied Tangerine Peel (Optional)
1 ¼	cups	whipping cream	¼	cup sugar
3	ounces	dried cherries (a heaping ½ cup)	½	cup water

- 1 Before beginning, with a peeler, remove the tangerine peel from two of the tangerines. Boil ½ cup water and ¼ cup sugar in a small saucepan and add the peel. Turn to low and simmer for about 30 minutes while you are working. After about 30 minutes, remove peel with slotted spoon and place on a plate. They will be moist and sticky. Slice the pieces carefully into thin julienne pieces to garnish your Tiramisu later. Place on waxed paper and place in refrigerator.
- 2 Juice the tangerines and use ⅓ cup for the custard. Place ½ cup of the tangerine juice in a bowl with the dried cherries and heat in the microwave oven for 30-60 seconds until warm. Set aside so that the cherries absorb most of the tangerine juice.
- 3 Make the custard: Boil water in a saucepan. Turn the heat to low and then in a metal bowl or top of a double boiler, combine the egg yolks, sugar and tangerine juice and whisk together constantly over the saucepan. Whisk until the yolks are pale and thick. This will mean that the egg yolks have cooked. Then mix in the mascarpone or cream cheese until smooth. Set aside to cool.
- 4 In a separate bowl, whip the cream until stiff. Fold the whipped cream gently into the egg mixture with a rubber spatula, being careful not to deflate the cream.
- 5 To assemble, use two 6 x 9 flat dishes or a 9 x 13 pan and have all components ready.
- 6 Place ½ of the Thin Mint cookies in the bottom of the dishes. Tuck ½ of the cherries in between the cookies. Spread half the custard over the cookies. Repeat with the remaining cookies and cherries, then the remaining custard. Refrigerate for at least two hours. After the custard is firm, decorate the top with crushed cookies and the tangerine peel.

Servings: 16

Preparation Time: 30 minutes

Cooking Time: 15 minutes

Nutrition Facts

Nutrition (per serving): 314 calories, 182 calories from fat, 20.4g total fat, 103.4mg cholesterol, 132.4mg sodium, 74mg potassium, 30.2g carbohydrates, <1g fiber, 16.2g sugar, 3.8g protein.

Source

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