

Strawberry, mascarpone cream and speculoos powder |

Recipe for 4 servings

Description

A refreshing dessert with sliced strawberries, mascarpone cheese whipped cream and cinnamon cookie powder.

Note

Speculoos cookies can be replaced by graham crackers.

Ingredients

Mascarpone cream

- 200 Ml 35% whipping cream
- 150 Gr Mascarpone cheese
- 50 Gr Sugar
- 1 Unit(s) Egg yolk

Toppings

- 200 Gr Strawberry
- 4 Head(s) Basil
- 4 Unit(s) Speculoos biscuits

Preparation

- Preparation time **30 mins**

Setting up

Coarsely powder the speculoos.

Dice the strawberries.

On the plate

Use a pastry bag to make pretty shapes in your verrines. Finish with diced strawberries, speculoos powder and basil pluche.

Bon appétit!