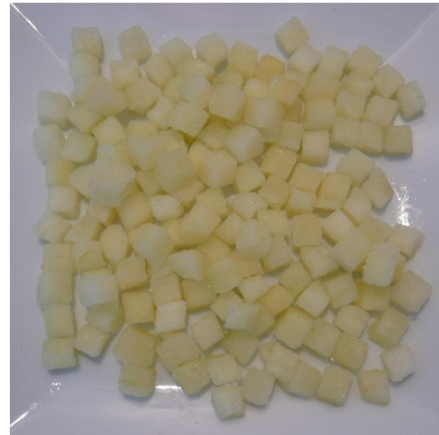


Apple and mascarpone trifle

Ingredients:

- 200g **Crop's frozen apple cubes**
- 250g mascarpone
- 2 dl light cream
- 2 egg whites
- 75 ml orange liquor
- 3 spoonspoons honey
- 2 spoonspoons lemon juice
- 6 small biscuits
- 100 g crushed nuts
- little salt



Preparation:

- Mix together the apple cubes, 1 spoonspoon of honey, 1 spoonspoon lemon juice and the orange liquor.
- Whip up the mascarpone and add the rest of the honey. Thereafter, add the lemon juice. Whip up for just a moment.
- Whip up the egg whites with a little salt. Slowly mix the egg whites with the mascarpone cream. Crush the biscuits.
- Take high glasses and fill in layers: biscuit crumb, apple cubes and mascarpone cream. Put into the refrigerator for a minimum of 1 hour.
- Just before serving, complete the dessert with crushed nuts.