

Biscuits with red fruit

Ingredients:

- 300 g **Crop's** frozen red berries
- 1 shortbread
- 150 g sugar
- 1 lemon juice
- 1 vanilla pod



Preparation:

- Defrost the red berries
- Make a jam by cooking (for 20 minutes) the following ingredients: red berries, sugar, vanilla pod (cut into 2 pieces), lemon juice and 10 spoons of water. Put aside.
- Biscuits: unroll the pastry and make small rounds out of it. Bake all the pastry rounds for 20 minutes in a preheated oven. Cool off the biscuits, thereafter put jam on half of the pastry rounds and cover with the other halves.