

RECIPE OF THE WEEK



Raspberry tiramisu

Ingredients:

- 250 g **Crop's frozen raspberries**
- 1 box of biscuits
- 500 g mascarpone
- juice of 2 oranges
- 4 eggs
- 60 g sugar
- 2 packs of vanilla sugar
- powdered sugar

Preparation:

- Whip up the egg yolk with the sugar to a foamy mass.
- Stir in the mascarpone, spoon by spoon.
- Whip up the egg white to snow and mix it with the mascarpone mix.
- Dip half of the biscuits in the orange juice and put them in the baking tin.
- Make a layer of mascarpone mix on the biscuits, thereafter a layer of raspberries and a new layer of biscuits. Cover with the rest of the mascarpone mix.
- Cover up with plastic foil and place in the refrigerator for min. 4 h.
- Before serving up, decorate with raspberries and powdered sugar.

