

# Raspberry lasagne

## Ingredients:

**300 g Crop's frozen raspberries**

400 g mascarpone

1 large vanilla pod

1 dl cream

200 g 'speculoos' biscuits

castor sugar



## Preparation:

- Cut the black seeds out of the vanilla pod and mix with the mascarpone. Mix the mascarpone and cream to a smooth mixture. Add castor sugar as you please.
- Crumble the speculoos biscuits.
- Fill 4 glasses with a layer of crumbled biscuits, frozen raspberries and mascarpone. Repeat twice. Cover with the rest of the biscuits.
- Put 1 hour in the refrigerator to defrost the raspberries.