

Protinella mini tiramisu cakes



Up to 30
min.



Normal



Vegetarisch



Zubereitung

1. Cut the Protinella into thin slices.
2. **Mascarpone** and **ricotta**, together with the icing sugar and a pinch of cinnamon into a spreadable cream.
3. Chop up the muesli bar roughly. Place the cake ring (approx. 16 cm Ø) on a decorative plate, line with one third of the muesli bar and drizzle with grape juice.
4. Spread one third of the **Mascarpone-ricotta** cream and the GOLDSTEIG Protinella slices on it. Repeat the procedure so that you end up with three layers in total. Then refrigerate for at least 2 hours.
5. Before serving, carefully remove the cake ring and leave it at room temperature for a short time to release all the flavour.
6. Mix the rest of the cinnamon with the cocoa. Dust this over the GOLDSTEIG Protinella mini tiramisu cake using a stencil (e.g. stars) and sieve before serving.

Zutaten



For 8 people:

- 250 g **GOLDSTEIG Mascarpone**,
- 125 g **GOLDSTEIG Ricotta**,
- 4 packs GOLDSTEIG Protinella
- 1 tbsp icing sugar
- ½ tsp cinnamon
- 100 g chocolate muesli bar
- 80 ml grape juice
- Cocoa powder for dusting

Tip:

You can simply replace the grape juice with mulled wine in the winter!

