

Mascarpone cookie cream



Up to 30
min.



Simple



Vegetarian



Zubereitung

1. Crush about 70 g of the biscuits.
2. Place the **mascarpone** in a mixing bowl, sieve the icing sugar and stir in. Mix with the natural yoghurt and vanilla extract to form a smooth cream, making sure that no lumps form.
3. In a separate bowl, whip the cream until stiff while slowly adding the vanilla sugar.
4. Mix the whipped cream into the cream and fold in the biscuit crumbs last.
5. Process the remaining 150 g of cookies into coarse crumbs and fill the cookie cream into a piping bag.
6. Pipe up to a third of the cream into the dessert glass and then sprinkle the coarse cookie crumbs on top. Pipe the cookie cream on top again and finally decorate with two mini cookies and a few cookie crumbs.

Info:

The dessert can be kept in the fridge for around 2 days.

Zutaten



- 220 g chocolate chip biscuits
- 250 g **GOLDSTEIG mascarpone**
- 50 g icing sugar
- 120 g natural yoghurt
- 1 tsp vanilla extract
- 100 g cream
- ½ sachet vanilla sugar