Mascarpone cream with strawberries and amarettini



Up to 15 min. | *Simple* | *Vegetarian*

Zubereitung

1. Mix themascarpone with the icing sugar and then add the amaretto to taste and mix again. Add the zest and juice of half a lemon to the mascarpone cream. Add the whipped cream to the mixture and fold in.
2. Divide the mascarpone cream between bowls.
3. Cut the strawberries into quarters and place some in a glass for a strawberry sauce. Add the juice of half a lemon to the glass. Add the icing sugar to the glass and then puree everything. Marinate the quartered strawberries in the strawberry sauce.
4. Spoon the marinated strawberries onto the mascarpone cream. Pour the rest of the strawberry sauce on top.
5. Place some of the amarettini in a bowl, soak in espresso and amaretto and then crush. Pour the second layer of mascarpone cream into the bowls and finish with the soaked amarettini. Pour over the second layer of strawberry sauce. Sprinkle with crumbled amarettini.
6. Garnish with a mint.

Zutaten

Recipe for 4 people

- 250 g GOLDSTEIG mascarpone
- 100 g icing sugar (50/50)
- Amaretto to taste
- 1 lemon
- 200 g whipped cream
- 250 g strawberries
- 2 hands of amarettini
- 2 cups of espresso
- mint