

## Monika Nagl's recipe: Waffle cake with berries



**Up to 15  
min.**



**Simple**



**Vegetarian**



### Zubereitung

#### Raspberry sauce:

1. Puree the raspberries with the lemon paste and vanilla sugar.  
If you don't like seeds, you can pass them through a sieve afterwards.

#### Cream:

1. Mix the mascarpone, cream cheese, cream, sugar and lemon paste together until the cream is firm. Pour a small amount of the cream into a piping bag and put the decoration to one side.

#### To finish:

1. Adjust a baking frame so that there is room for three waffles at the bottom (approx. 20 × 30 cm).
2. Spread with the cream and then top with the berries (set a few berries aside for the decoration).
3. Now drizzle over the raspberry sauce and place the remaining 9 waffles on top and press down a little.
4. Finally, dust the waffles with icing sugar. Using the remaining cream in a piping bag, pipe small puffs onto each waffle and decorate each with a few berries.

### Zutaten



- 18 fresh egg waffles

#### Raspberry sauce:

- 300 g raspberries, frozen defrosted
- 1/2 tsp lemon paste
- 2 sachets vanilla sugar

#### Cream:

- 500 g **GOLDSTEIG** mascarpone
- 300 g cream cheese
- 200 g cream
- 100 g sugar
- 2 tsp lemon paste
- Approx. 500 g mixed berries