

Monika Nagl's recipe: No bake desserts Coconut tartlets with mascarpone for Mother's Day



Up to 30
min.



Simple



Vegetarian



Zubereitung

1. Whip the **mascarpone** with the icing sugar and vanilla paste until stiff and then pour into a piping bag.
2. Mix the cream with the Amaretto and pour into a bowl.
3. Dip the sponge fingers into the cream and amaretto mixture. Then pipe the cream onto the long side of the sponge and press a second sponge onto it. Dip again briefly in the cream and amaretto mixture and roll in the grated coconut. Do the same with all the sponge fingers.
4. Finally, use the remaining cream to pipe tufts onto the top of the bars and decorate with fruit, sprinkles etc. as desired.

Zutaten



- 12 sponge fingers (without sugar)
- 200 ml cream
- 40 ml amaretto
- 100 g grated coconut
- 250 g **GOLDSTEIG mascarpone**
- 1 tbsp icing sugar
- 1 tsp vanilla paste
- Approx. 100 g fruit (raspberries, blueberries, strawberries)
- Other decorations, e.g. hearts, sprinkles, etc.