



HUG Dessert Tartelettes with Mascarpone Cream and Raspberries

Recipe for approx. 24 HUG 9 cm Dessert Tartelettes

Ingredients

375 g Mascarpone
6 tbsp Sugar
1.5 Vanilla pods, scraped
150 ml Apple juice
270 ml Whipped cream
750 g Raspberries
Raspberries and peppermint leaves for garnishing



Method:

Mix the mascarpone, sugar, vanilla seeds and apple juice well together. Fold in the whipped cream. Arrange the raspberries on the Tartelette bases and cover with the mascarpone cream. Leave the Tartelettes in the fridge to set. Before serving, garnish with the raspberries and a few mint leaves.

Variation: use seasonal berries in place of raspberries.

