

Cyprian Głowacki - klasa 6

Szkoła Podstawowa im. Tadeusza Kościuszki w Zbrostawicach

„Raspberry dream”

Last weekend I wanted to make a surprise for my grandpa. I was thinking very long what kind of surprise can I do. Then, in my garden, I saw beautiful, juicy and home grown raspberries. I decided to use them - grandpa was delighted.

Preparation time - 1 hour

Ingredients (for 8 servings in cups of 200 ml)

- 500 g of raspberries
- 250 g of mascarpone
- 250 ml of heavy cream 36%
- 100 ml of milk
- 20 mint leaves
- 120 g (40 + 80) of powdered sugar
- 100 g of dark chocolate
- 2 small packets of biscuits

Instructions:

1. Heat the milk, melt the chocolate in it, add 40 g of sugar. Spill the chocolate to the glass.
2. Put away 8 raspberries for decoration. Blend the rest and spill it on the chocolate in the glass.
3. Chop the mint and sprinkle it on the layer of the blended raspberries.
4. Beat the cold cream with the mixer, add 80 g of sugar, whole carton of mascarpone and gently mix.
5. Put the mass into the glass and put away a little bit to decorate.
6. Crumble biscuits. Mix them with the blender and sprinkle it making next layer of the dessert.
7. Finally, decorate with the cream, leaf of the mint and raspberry, just like in the photo.
8. Put into the fridge or eat right away.
9. Enjoy the meal.