

Berry-speculoos cream in a jar

140–180 Min

Ingredients 6 Portions

= Kotányi Produkte

For the speculoos dough

250 g	Wheat flour, smooth
125 g	Sugar, brown
125 g	Butter, soft
1 pc	Egg
10 g	Kotányi speculoos seasoning mix
2 g	Baking powder

For the cream

300 g	Frozen berries
150 g	Cream
50 g	Bourbon Vanilla Sugar
250 g	Mascarpone
250 g	Quark

Preparation

1 For the speculoos dough, knead all the ingredients into a dough, cover and leave to rest for 2 hours.

2 Line a baking tray with baking paper. Roll out the dough to a thickness of approx. 3 mm and place on the baking tray.

3 Bake in a preheated oven at 170 °C for approx. 10 minutes.

HINT: Tip: If you're in a hurry, you can of course also use other shortcrust Christmas biscuits or gingerbread.

4 Place about 200 g of the cooled speculoos in a plastic bag and knock into large pieces.

5 Beat the whipped cream with the vanilla sugar until very stiff. Mix the mascarpone with the quark and fold in the whipped cream.

6 Prepare 6 dessert glasses, each containing 200-250ml.

7 Spread 2 tablespoons of biscuit crumbs on the bottom of the glass and cover with frozen berries. Press down with a spoon.

8 Pour the cream into a piping bag and cover the berries in the jar with it.

9 Spread the biscuit crumbs on top, add the frozen berries and cover with cream.

10 Decorate with breadcrumbs and lemon balm or mint.