



Festive Dessert with Cinnamon and Orange

🕒 30–40 Min   

Preparation

- 1 Crumble the shortbread into small pieces, mix with 2 tsp. of cinnamon and put to one side.
- 2 Peel the oranges, cut into small pieces and also put to one side.
- 3 In a bowl combine the mascarpone with 2 tsp. of cinnamon, sugar and a splash of milk until it forms a creamy mixture.
- 4 Layer the cookies, mascarpone cream and oranges in champagne glasses, starting with the shortbread.
- 5 Top off this festive dessert by piping the mascarpone cream out of a piping bag and adding a twist of Kotányi's Chocolate Magic.

Ingredients 4 Portions

◆ = Kotányi Produkte

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|---------|--------------------|
| 2 | ◆ Oranges |
| 500 g | Mascarpone |
| 10 ml | Milk |
| 1 pkg. | Shortbread |
| 2 tsp. | Sugar |
| 4 tsp. | ◆ Cinnamon, Ground |
| 1 pinch | ◆ Chocolate Magic |

