



# 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

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

