



COOKING PASSION SINCE 1877

RASPBERRY TRIFLE IN A JAR

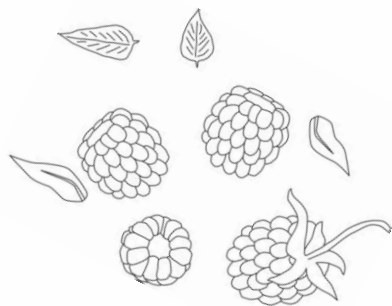


8 Pieces (150 ml each)

INGREDIENTS

100 gr fresh raspberries
 300 gr apricots
 ca. 2 tbsp raspberry syrup
 ½ tsp finely ground ginger
 ½ tsp finely chopped coriander
 zest and juice of 1 organic lime
 150 gr **mascarpone**
 150 gr **whole milk yogurt**
 1 packet bourbon vanilla sugar
 8 large, soft **almond cookies**
 (Amarettini)

ALLERGENES HIGHLIGHTED IN
 BOLD



PREPARATION

Blend the raspberries and sieve them directly into a pot. Wash the apricots, halve and remove the pits. Cut in 1 cm stripes.

Add apricot pieces, raspberry syrup, ginger, coriander, lime zest and 1 tablespoon of lime juice to the blended raspberries. Boil up while stirring and let it simmer for 5 minutes at low heat. You might want to add a bit of syrup before you let it cool down. The fruit mix should taste only lightly of coriander and ginger.

Mix mascarpone with natural yogurt and vanilla sugar.

Crumble one third of the almond cookies into screw-top jars. Add a third of the fruit mix and the mascarpone mix. Repeat the layers. Finish with a few drops of the remaining raspberry juice.

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Close the jars and re-fridge for at least two hours.
 Tip: you can easily re-use jam or preserving jars.