

## Ofenschlupfer with ricotta and mascarpone



**Up to 30  
min.**



**Normal**



**Vegetarian**



### Zubereitung

1. Fry the cut up bread rolls.
2. Boil up the cream.
3. Stir the eggs with the sugar until smooth and slowly mix with the cream. Add
4. **GOLDSTEIG Ricotta**, **GOLDSTEIG Mascarpone**, and the rest of the ingredients to the bread rolls and mix with the cream and egg mixture, then flavour with the gingerbread spices and vanilla.
5. Place the mixture on a baking tray lined with baking paper and bake at 180°C for about 30 minutes.
6. Cut the baked Ofenschlupfer into pieces of the same size and sprinkle with icing sugar.

### Serving suggestion

1. Mix the egg yolk with the sugar and vanilla powder.
2. Bring the milk to the boil and stir small quantities into the egg mixture.
3. Thicken the mixture in the bowl in a bain marie at 70°C.
4. Stir in the chopped chocolate, flavour with lemon zest and Amaretto.

### Zutaten



<strong/>

#### For 4 people:

- 200 g **GOLDSTEIG Ricotta**,
- 200 g **GOLDSTEIG Mascarpone**,
- 120 g cut up bread rolls
- 40 g roasted nuts mixture
- 40 g chopped dark chocolate
- 30 g dried and chopped apricots and plums
- 60 ml cream
- 4 eggs
- 40 g sugar
- Ground vanilla
- Gingerbread spices

#### Vanilla sauce:

- 4 egg yolks
- 50 g sugar
- 240 ml milk
- 1.5 g vanilla powder
- 50 g white chocolate
- Lemon zest
- A shot of Amaretto

