

Marzipan, mascarpone and ricotta cream with berry ragout



Up to 15
min.



Normal



Vegetarian



Zubereitung

1. Soak the gelatine in cold water.
2. Beat the cream until firm. Stir the
3. **GOLDSTEIG Mascarpone**, **GOLDSTEIG Ricotta**, and marzipan until smooth.
4. Flavour the mixture with vanilla sugar, lemon zest and lemon juice. Dissolve the gelatine in a bit of hot water and add to the mixture while stirring constantly. Fold the whipped cream in, fill into glasses and put in a cold place for an hour.
5. Decorate the finished cream with the berries marinated in sugar syrup.

Zutaten



For 4 people:

- 330 ml whipping cream
- 250 g **GOLDSTEIG Mascarpone**,
- 250 g **GOLDSTEIG Ricotta**,
- 100 g marzipan in a block
- 1 tsp vanilla sugar
- 3 sheets of gelatine
- 1 lemon for juice and zest
- 50 ml oranges and sugar syrup (1:1 boiled sugar and orange juice)
- 500 g fresh berries

