

Pear, mascarpone and ricotta cream



Up to 15
min.



Normal



Zubereitung

1. Put the **GOLDSTEIG Mascarpone**, **GOLDSTEIG Ricotta**, and pear puree in a pan and heat gently.
2. Soak the gelatine in cold water, add to the warm mixture and stir.
3. Fold in the rest of the ingredients.
4. Refrigerate the cream for about 4 hours.

Zutaten



For 4 people:

- 1 pot of **GOLDSTEIG Mascarpone**,
- 1 pot of **GOLDSTEIG Ricotta**,
- 300 ml pear puree
- 4 sheets of gelatine
- 80 g sugar or honey
- 30 ml reduced orange juice
- 3 g vanilla powder
- 1 pinch of gingerbread spices

