

## MASCARPONE AND STRAWBERRIES BASKET



**Chef:** Leonardo Pellacani

### Method

For 10 people

With the help of a whisk, beat the Tiramisù powder mix, the milk and the cream. Put the mixture in the fridge and let it rest for 30 minutes.

In the meanwhile, prepare the wafers as indicated in the packaging.

Arrange disk of the Menu's product in a baking tray with baking paper.

Heat the wafers in a preheat oven at 180°C for 8 minutes.

Take them out from the oven and let them rest for few minutes.

Put them inside some bowls to obtain a basket shape.

Cut the strawberries in slices and season it with some sugar.

Put inside every basket the tiramisu cream and arrange in different dishes.

Complete with the strawberries in slices and the chopped biscuits amaretti.

### Menù Ingredients

200 g Tiramisù - DP1

400 g Preparato per Croccante - Brittle mix with almonds - P50

### Ingredients

500 g fresh milk

500 g fresh cream

300 g Strawberries

to taste Amaretti biscuits

to taste Sugar