

Sweets of raspberries

Ingrediens

For raspberrie's layer:

- 1 kg raspberries
- 4 table spoons of caster sugar
- 2 raspberrie's jellys



For cream layer:

- 660 ml carem (36%)
- 250 g mascarpone cheese
- 5 table spoons of powder sugar
- 3 table spoons gelatine
- 100 ml boiling water for dissolution gelatine

Additionally:

- 2 packs of biscuits (butter flavour)
- Almond flakes

Steps:

- 1) Wash raspberries, give them on pan and heat up them on small fire. Mixed them sometimes and when the fruits will release juice add the sugar.
- 2) Rub raspberries through a sieve to get rid of seeds. Put it back on a pan and boil it.
- 3) Next add raspberrie's jellys and mixed all very well. Turn off the fire and cool down the raspberries mass. The mass will cool down through long time so when it little cooler we can put it in bowl and get to the fridge.
- 4) Cover rectangular baking plate (24 x 38 cm) with baking paper. Cover bottom of the plate with biscuits. Pour thickening raspberrie's mass on them and get the second layer of biscuits at the top of the raspberrie's mass.
1. Beat cream (should be straight from the fridge) in a bowl. When it starts to thicken add powder sugar and continue to beat. Add mascarpone cheese and beat whole for a while to stiff the mass. And finally add the gelatine (which was prepared earlier. Gelatine dissolved in

100 ml boiling water, mixed very well and leave to cool down. If gelatine will be warm, the cream will weigh when we put gelatin to the cream.). And mixed the cream with gelatine with a mixer, only to combine all ingredients.

- 5) Put the cream on the biscuits layer and make the mass even all over the plate.
- 6) Cover the top of cake with fried almond flakes.
- 7) Put the cake to the fridge for a few hours.

Bon appetit!

The recipe is derived from Magia Kuchni webpage

<http://magiakuchni.eu>