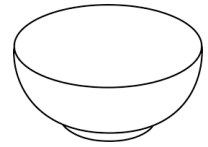


# Strawberry verrines with speculoos.



## Ingredients for 4 people.

- Mascarpone (250g)
- 2 eggs
- Icing sugar (40g)
- 1 Pack of vanilla sugar
- 8 speculoos (or more)
- and - Strawberry coulis



## cooking tools :

- Fruit bowl
- 2 bowls
- a whip
- a doser
- a metal spoon



**level :** Easy !

**Time :** 30 minutes of preparation

**special features :** suitable for celiacs , low fat and calories...

## **instructions :**

Step 1 : Put the egg yolks in a bowl. Reserve the whites in another bowl. Then add the icing sugar to the egg yolks and mix well with a whisk.

2 Add the mascarpone to the egg sugar mixture. You must mix well with a whisk until you obtain a smooth mixture. Then beat the egg whites and then add a pinch of icing sugar.

3 Crush speculoos in powder by hand.

4 Then put some mascarpone at the bottom of a fruit cup. Then put pinches of speculoos powder. Add a good tablespoon of mascarpone cream. And at the end, put some strawberry coulis and speculoos.

