

# Pear Tiramisu



**Serves 4    Prep 20 mins**

**No cook**

**Easy**

## **Ingredients**

250g mascarpone cheese  
3 tablespoons of yoghurt  
3 digestive biscuits, crushed  
25g caster sugar  
1 tin pears in juice or syrup  
4 digestive biscuits  
blueberries or raspberries to top

1. Mix the mascarpone with 3 crushed digestive biscuits and sugar. Add up to 3 tbsp of yoghurt if the mixture seems very stiff.
2. Dice the pears and add 2/3 of them to the mascarpone mixture. Soak 4 digestive biscuits in the pear juice or syrup.
3. Just before serving, add the remaining diced pears to the glass or dish, then a digestive biscuit soaked in the pear syrup and pour few tablespoons of the of the pear juice around the mixture, then add the mascarpone mixture.
4. Finish with a few biscuit crumbs for decoration or some blueberries or raspberries on top.