

Tiramisu aux Pommes



Serves 6

Prep 15 mins

Chilling 2h

Easy

Ingredients

200g Lotus biscuits

200g mascarpone

2 very fresh eggs(as the egg mixture is uncooked)

50g sugar

400g apple sauce

100ml fruit juice (I used orange)

Some crumbed hazelnuts (optional)

Can be made in large tray. Easily halved.

1. Separate the whites and the yolks of the eggs.
2. Mix the yolks, the mascarpone and the sugar with a wooden spoon until you get a smooth mixture and all the lumps have disappeared.
3. Whip the egg whites to stiff peaks and gently fold them into the mascarpone egg mixture.
4. Put the Lotus biscuits in a shallow tray % pour 50ml of the fruit juice over them, but keeping 2 biscuits to one side for decoration or you can use crumbed hazelnuts.
5. Take 6 glasses or individual serving bowls and put a layer of biscuits in the bottom. Follow this by a layer of apple sauce and a layer of mascarpone cream; start again with a layer of biscuits, then apple sauce % end with a layer of mascarpone cream.
6. Refrigerate for at least 2 hours. To serve, crumble a few Lotus biscuits or crumbed hazelnuts over the top.