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Recipe:
Chocolate cream with raspberries



Ingridients:
4 x eggs
100 g of chocolate
200 ml of sweet cream
300 g of raspberries
2 x spoons of brown sugar
1 x package of baby biscuits

Difficulty:

General description and procedure:

- Break the chocolate into pieces and melt it in a water bath. Then we set it aside and let it cool.
- Meanwhile, take the raspberries and boil them in a little water and then set them aside. You can also use frozen raspberries
- We mix the sweet cream.
- Separate the eggs into whites and yolks. Place the yolks in a bowl with the sweet cream. Add brown sugar and mix everything together, the easiest way is with a hand mixer.
- Add a pinch of salt to the egg whites and beat them until stiff peaks form.
- Carefully mix the cooled chocolate into the bowl with the cream, then slowly add the snow to get the chocolate cream. If we want to have an even sweeter and darker cream, use more chocolate.

- Take six glasses or smaller bowls and put a halved baby biscuit in each, put chocolate cream on top and raspberries with the resulting syrup on top. Finally, half a cookie.