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Recipe:
Blueberry tiramisu for children



Ingridients:
500 g mascarpone
5 x eggs
1 x package of savoiardi or baby cookies
250 g blueberries
1 dcl milk
1 x vanilla sugar
1 x caramel topping

Difficulty:

General description and procedure:

- Separate the whites and yolks. Add vanilla sugar to the egg yolks and mix until foamy.
- Then add the mascarpone and mix well with a mixer picture 1.
- Make snow from the egg whites and slowly mix it into the first mixture picture 2.
- Place a halved cookie on the bottom of a glass and pour milk over it. Then add a few tablespoons of the mascarpone mixture and sprinkle the blueberries on top.
- And then add another layer like that and add a little more caramel topping on top.
- The mixture makes about 6 glasses. We keep the dessert in the

refrigerator. It is good that the dessert waits for a few hours or overnight, so that the cookies are well soaked.