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### Recipe:

Blueberry tiramisu for children

### Ingredients:

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.