

Raffaello Dessert with Raspberries



CAUTION ! This dessert makes addiction to all Raffaello balls lovers, when you try the combination of Raffaello and raspberries, it tastes really amazing.

INGREDIENTS :

500 g of quark (or curd, but you can use fresh cheese, too)

200 ml of cream

50 g of sugar

3 packets of vanilla sugar

400 g of raspberries (frozen)

1 big package of Raffaello balls (230 g)

PREPARATION :

1 . Crush up Raffaello balls in a blender or with a fork ...

2 . Mix quark, vanilla sugar and sugar shortly ...

3 . Put quark and Raffaello together, mix shortly and put aside till you whip the cream ...

4 . Add whipped cream into the prepared Raffaello cream and stir well ...

5 . Put the cream into a piping bag (not obligatory, you can fill the glasses using a spoon, as well), first put the raspberries into glasses, then add Raffaello cream, after that raspberries again and at the end put just one raspberry on the top ...

6 . Put the dessert in the fridge for 3 – 4 hours to let the raspberries defrost slowly ...

NOTE :

In Croatia quark or curd (Quark or Topfen) can be found in shops like Lidl, Interspar, Kaufland.

I have taken this recipe from Anna Walz on the Chefkoch.de website.



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