

Espresso Cream in Glasses



An ideal dessert for all coffee lovers which is ready in 5 minutes.

INGREDIENTS :

90 ml of espresso coffee

250 g of mascarpone cheese

500 g of cheese for cakes (20 % fat)

120 g of sugar

200 ml of sweet cream

Chocolate coffee beans for decoration (not obligatory)

PROCEDURE :

1 . put mascarpone, cheese for cakes and sugar into a bowl and mix well ...

2 . add sweet cream in a thin layer, while mixing all the time and mix well to get a nice cream (be careful not to mix too much, so the mixture can remain creamy) ...

3 . add 55 ml of espresso coffee to the cream and stir shortly ...

4 . put one spoon of cream in a 100 ml glass, then add a few drops of the remaining coffee, then comes cream and coffee

again until you fill the glasses to the top ...

5 . fill all the glasses in that order ...

6 . leave the prepared desert in the fridge for at least an hour ...



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