Covered Fruits of the Forest



This fine, sweet and a bit sour dessert is perfect for winter, but also for summer days. In winter it is good because you can eat it as soon as you take it out of the oven, and in summer you can have a refreshing dessert from the fridge. If you like fruits of the forest, you should try this.

INGREDIENTS :

250 g of frozen fruits of the forest (strawberries, raspberries, blueberries etc. …)

150 g of Amaretti biscuits or (Pettit beure biscuits, Plazma biscuits etc. …)

250 g of Mascarpone or cottage cheese

250 g of solid yogurt

4-5 spoons of honey

45 g of brown sugar (you can use white sugar, too)

1 tea spoon of cinnamon

PREPARATION :

1 . heat the oven to 220 degrees …

2 . mix Mascarpone and solid yogurt …

3 . mix sugar and cinnamon separately …

4 . put 1 spoon of ground biscuits into small moulds, to make the bottom well covered, put fruits on the biscuit and one spoon of honey over the fruits…

5 . pour Mascarpone, which is mixed with yogurt, almost to the top of the mould, cover the fruits with cheese completely …

6 . sprinkle with mixture of sugar and cinnamon abundantly, so that cheese cannot be seen any more …

7 . put in the heated oven for 7 – 8 minutes …

8 . serve immediately and enjoy the hot dessert, and if you do not like it hot, you can have it cold as well …







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