



Mascarpone Cream, Pear And Speculoos Cup

Others | Vegetarian | Mid-afternoon | Christmas

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For 15 portions

Ingredients

- 500g mascarpone
- 10 eggs
- 160g sugar
- 375g Speculoos
- 8 pears
- 225g Nutella® (15g per portion)

PREPARATION

Separate the egg whites from the yolks. Incorporate the sugar to the egg yolks and add the mascarpone. Mix gently.

Beat the egg whites until stiff peaks form.

Gently fold them into your mixture. Set aside in a cool place.

Cut the pears into small cubes.

Mix the Speculoos.

PRESENTATION

In each glass, pour 1cm of mixed Speculoos, 1.5cm of diced pears, then 3 tablespoons of cream.

Let it cool for 2 hours.

Add 5 drops of Nutella® before serving.