


Tiramisu dip with almond cookies



 40 min.  824 kcal
 SteviaSweet Granulated

Preparation

Serves: 4 (16 cookies)

Froth up the mascarpone cheese until soft. Add the cream and SteviaSweet Granulated. Whisk until the mixture becomes fluffy. Divide into serving dishes and put in the fridge.

Preheat the oven to 175°C. Place all ingredients for the cookies in a bowl and mix. Divide into 16 pieces and roll into small balls. Place on a baking tray covered with baking paper. Press an almond on top of the cookie, flattening it. Bake for 12-15 minutes until the cookies are golden brown. Leave to cool down for a few minutes.

Take the tiramisu dips from the fridge and generously sprinkle cocoa powder on top. Serve with almond cookies and coffee.

Ingredients for 16 cookies

Tiramisu dip

250 g	mascarpone cheese
150 ml	cream
4 tbsp	SteviaSweet Granulated
2 tbsp	coffee liqueur

Almond cookies

300 ml	almond flour
8 tbsp	SteviaSweet Granulated
50 ml	water
50 ml	rapeseed oil
1 tsp	baking powder
1/2 tsp	grounded vanilla
16	whole peeled almonds

To serve

Cocoa powder

Nutritional information per portion

824	kcal
3462	kJ
20	g Protein
3.5	g Carbohydrates
82	g Fat