

## INGREDIENTS for 6 people:

1 vanilla pod  
250 g mascarpone  
250 g curd cheese (low fat)  
1 tablespoons of sugar  
100 g cookies (Amaretti)  
3 tablespoons of Amaretto  
50 ml coffee (espresso)  
150 g raspberries  
Cocoa powder for final dusting

## PREPARATION:

Scrape the seeds from the vanilla pod. Beat the mascarpone, curd cheese and vanilla seeds with an egg whip until they're smooth. Crumble the Amaretti. Put 1/3 of the Amaretti in a bowl and drizzle with 1 tablespoon of Amaretto and cold coffee. Spread evenly 1/3 of the mascarpone cream and half of the raspberries and repeat. Spread a mascarpone cream layer on top and dust with cocoa powder before serving.

Best wishes of culinary success and enjoy the recipe!

Family Oberhofer and the cooking team from Ritterhof  
with chef Leo



Hotel Ritterhof\*\*\*\*S - 39040 Seis am Schlern - Italien (BZ)  
Tel. +39 0471 706 522 - [www.ritterhof.com](http://www.ritterhof.com) - Email: [info@ritterhof.com](mailto:info@ritterhof.com)

