Speculoos tiramisu in a glass

For the compote and for soaking the biscuits

150 ml strong coffee
2 apples (approx. 400 g)
2 tbsp. sugar
3 - 4 tbsp. lemon juice
1 pinch of cinnamon
150 g speculoos biscuits
(Christmas spiced or caramelised)

For the cream

2 egg yolks
50 g sugar
1 pinch of salt
500 g mascarpone
125 g quark

Also

6 glasses (180 ml each)
A little cinnamon for dusting

Instructions

1. Brew the coffee and leave to cool. Peel, core and cut the apples into small cubes.
2. Melt the sugar (without fat) in a non-stick pan until a light caramel forms. Add lemon juice, apples and cinnamon. Sauté for 2 to 3 minutes over medium heat.
3. Beat egg yolks with sugar and salt in a bowl for at least 2 minutes until frothy. Briefly whisk the mascarpone and quark until smooth. Fold in the egg yolk mixture.
4. Roughly break 2/3 of the speculoos biscuits and distribute the pieces among the prepared glasses (180 ml each).
5. Pour 1 tablespoon of coffee over the crumbs in each glass. Then spread 1 tablespoon of apple cubes on top.
6. Spread half of the cream over this layer. Fill the glasses with the remaining crumbs, coffee and apples. Cover with the remaining cream and chill.
7. Just before serving, dust cinnamon over the dessert with a Christmas stencil.

SEASON'S GREETINGS

VEGA Controls Ltd wish you a very Merry Christmas and a happy, successful New Year!

VEGA HOME OF VALUES