



Lime Mascarpone Cream

Serves 4

Preparation time: 15-30 min.



- 250g mascarpone cheese
- 2.5dl double cream (8.8 British (imperial) ounces)
- 3 limes (organic), juice and zest
- 60g sugar
- 4 amaretti biscuits, crushed

This recipe was given to me by Peter Brunner, legendary chef, who cooked at Kaiser's Reblaub restaurant in Zurich up to 2013. Although I am very selective about using tropical and exotic fruits, I really appreciate limes with their distinctive flavour. This dessert is very simple to make and is always well-liked by my family and guests.

- Beat all ingredients except the crushed amaretti together (as you would beat whipped cream) and place in refrigerator until serving.
- Serve in pretty glasses or dishes and top with amaretti crumbs.

Tastes like sunshine – delicious!

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