

MILLEFEUILLE OF ALMOND BRITTLE, TIRAMISÙ AND RASPBERRIES



INGREDIENTS FOR 15 DESSERT

- 540g Almond Brittle Mix
- 1 pouch Tiramisù Mix
- 580g Whole Raspberries
- 500g whole milk
- 500g fresh whipped cream

METHOD

- Spread a half centimetre layer of the almond brittle on a sheet paper using 8cm squares and bake at 180 degrees for about five minutes, until the colour is a nice light brown.
- Using a planetary mixer, whip the milk and cream with the tiramisu mix bag until you obtain a thick, structured cream.
- Leave to cool for a few hours in the fridge, then place the cream in a piping bag and assemble the millefeuille, alternating the crisp, the tiramisu cream and the raspberries in syrup.
- Garnish as desired.

PRODUCTS IN THIS RECIPE



Almond Brittle Mix



Tiramisù Mix



Whole Raspberries