

Chocolate Disk Berry Tartlets

A sweet temptation made from chocolate disks, a light and airy cream and fresh berries – to melt away!

Zutaten
2 Portionen

Tartlets
4 Byodo Chocolate Disk Whole Milk
80 g Blueberries
80 g Raspberries
Lime/lemon zest
Cream
100 g Cream
100 g Mascarpone
125 g Low-fat quark
30 g Sugar
2 EL Lemon juice

Zubereitung

Whip the cream until stiff. Mix the remaining ingredients for the cream with a hand mixer and then fold in the whipped cream. Chill the cream for 15 minutes.

Then spread the cream on the chocolate rice cakes. Pick the berries and spread them on the chocolate disks.

Finally, garnish with lemon and lime zest.

The tartlets are also particularly suitable for a picnic. Chill the cream well beforehand and transport it in a cool bag. Put the berries in a tin. This means that the tartlets can be prepared directly on the picnic blanket.