

# Ube Tiramisu with Raspberries

With its vibrant purple cream, this ube tiramisu adds a touch of variety to the dessert plate. Delicate rice cakes with amaranth alternate with a light and airy quark-and-whipped-cream mixture. Fresh raspberries and puffed amaranth add a fruity finish and a delicate crunch.

**Zutaten**
3 Portionen

1 TL Ube Powder
1 TL Water
250 g Low-fat quark
100 g Whipped cream
1 EL Sugar
6 Byodo Rice Crackers with Amaranth
5 EL Milk
1 TL Amaranth, puffed
6 Raspberries, fresh

**Zubereitung**

Mix the ube powder with 1 tsp of water until smooth, then stir it into the low-fat quark until a uniform purple-colored cream forms. Whip the cream with the sugar until stiff, then gently fold it into the ube-quark mixture.

Briefly dip a Byodo rice cracker with amaranth in milk, turn it over, and place it in the center of a dessert plate. Spread one-sixth of the cream on top. Dip the next rice cracker on both sides in milk as

well, place it on top of the cream, and spread more cream on top. Repeat this process until all six rice wafers and the cream are used up.

Dust the finished ube tiramisu tartlets with a little ube powder and garnish each with raspberries and puffed amaranth.