Autumn Dessert Cups with Caramelised Pears and Cherry Kisiel

czas przygotowania: **45 min**

poziom trudności: **łatwy**



A delicious layered autumn dessert combining crunchy spiced biscuits, light and fluffy mascarpone cream, caramelised pears and a fruity cherry sauce made with Gellwe Cherry Flavour Kisiel. An easy no-bake treat that brings together warming spices, creamy textures and the sweet, tangy flavour of cherries.

Składniki

For the biscuit layer:

- Spiced caramelised biscuits (such as Lotus Biscoff) – 150 g

For the mascarpone cream:

- Mascarpone – 250 g
- Double cream (36% fat) – 200 ml
- Icing sugar – 2 tbsp

For the caramelised pears:

- Pears – 2 large, firm pears
- Butter – 1 tbsp
- Cane sugar – 2 tbsp

For the cherry sauce:

- Gellwe Cherry Flavour Kisiel – 1 pack
- Water – slightly less than the amount indicated on the pack

Sposób przygotowania

For decoration:

- Crumbled biscuits and fresh fruit – as desired