Creamy Raspberry Layered Desserts

czas przygotowania: **30 min**

poziom trudności: **średni**



Delicious individual desserts combining a buttery biscuit base, a refreshing raspberry jelly layer and a smooth mascarpone cream topping. Finished with crunchy meringue pieces, these easy no-bake treats offer a perfect balance of fruity freshness, creamy textures and sweetness. Ideal for family gatherings, celebrations or a summer dessert.

Składniki

For the biscuit base:

- Digestive biscuits – 100 g
- Butter – 30 g

For the raspberry layer:

- Gellwe Raspberry Flavour Jelly – 1 pack
- Hot water – 300 ml
- Frozen raspberries – 200 g

For the mascarpone cream:

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

For the topping:

- Meringues, crushed – as desired

Sposób przygotowania