Mini Strawberry Cloud Desserts

czas przygotowania: **30 min**

poziom trudności: **średni**



Delicious individual desserts with a buttery biscuit base, a refreshing strawberry jelly layer and a light, fluffy mascarpone cream topping. Finished with crunchy meringue pieces, these colourful no-bake treats are perfect for summer gatherings, family celebrations or a sweet afternoon treat.

Składniki

For the biscuit base:

- Plain sweet biscuits – 100 g
- Butter – 30 g

For the strawberry layer:

- Gellwe Strawberry Flavour Jelly – 1 pack
- Hot water – 300 ml
- Strawberries, slightly frozen and diced – 200 g

For the mascarpone cream:

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

For decoration:

- Crushed meringues – as desired

Sposób przygotowania