No-Bake Summer Cake with Raspberries and White Chocolate

czas przygotowania: **45 min**

poziom trudności: **średni**



A delicious no-bake summer cake with a delicate sponge finger base, a rich white chocolate and mascarpone cream, and juicy summer berries. Gellwe Raspberry Flavour Jelly adds a refreshing fruity note to the smooth, creamy filling, while a generous sprinkling of grated white chocolate provides the perfect finishing touch. An elegant dessert for summer gatherings, family celebrations and special occasions.

Składniki

For the sponge finger base:

- Sponge fingers (ladyfingers) – 170 g
- Water – 80 ml
- Lemon juice – 2 tsp
- Icing sugar – 2 tsp

For the cream filling:

- Mascarpone (chilled) – 500 g
- White chocolate – 300 g
- Whipping cream (36% fat, chilled) – 600 ml
- Gellwe Vanilla Sugar – 2 tsp
- Gellwe Raspberry Flavour Jelly – 2 sachets
- Hot water – 350 ml
- Mixed berries (raspberries, strawberries and blueberries) – 400–500 g

For decoration:

- Grated white chocolate – 50 g

Sposób przygotowania