Spiced Crumble with Vanilla Cream and Pears in Lemon Kisiel

czas przygotowania: **45 min**

poziom trudności: **średni**



A delicious layered autumn dessert combining crunchy spiced crumble, light and fluffy vanilla mascarpone cream, and tender cinnamon pears in Gellwe Lemon Flavour Kisiel. A simple yet elegant way to transform a familiar ingredient into a warming seasonal treat.

Składniki

For the spiced crumble:

- Plain flour – 200 g
- Butter – 100 g
- Sugar – 100 g
- Gellwe Gingerbread Spice Mix – 10 g

For the vanilla cream:

- Mascarpone – 380 g
- Whipping cream (30% fat) – 150 g
- Icing sugar – 23 g
- Vanilla paste or vanilla extract – 1 tsp

For the pears in lemon kisiel:

- Pears – 4
- Ground cinnamon – 1 tsp
- Sugar – 20 g
- Water – 500 ml
- Gellwe Lemon Flavour Kisiel – 1 pack

Sposób przygotowania