

Peaches Cream and Mascarpone

This delicious dessert with peaches, cream and mascarpone is very easy to make! It is a tasty combination of peaches, crackers or cookie crumbs and smooth and silky filling. All done in less than 30 minutes!

Ingredients

1 cup/ 250 g mascarpone
1 cup/ 250 g heavy cream, cold
3 medium peaches, peeled and finely chopped
3 tbs sugar
2 tbs water
1 teaspoon vanilla extract
2 tbs powdered sugar
1,7 oz / 50 g graham crackers (about 3), or
vanilla wafers, petit beurre, etc.

Method

In a small saucepan combine peaches, sugar and water and bring them to boil. Lower the heat, and let simmer for 5-10 minutes, stirring from time to time. The mixture will become thick almost like a jam. Remove the pan from the heat and set aside to cool.

Whisk the mascarpone together with the caster sugar and vanilla extract. Whip the cream until soft peaks form. Gradually add the whipped cream to the mascarpone, folding gently until combined.

Break the cookies roughly in pieces and arrange them on the bottom of 4 glasses or small jars. Cover the cookies in each glass with 2 tbs of the mascarpone mixture. Pour on top one tablespoon of the cooled peach jam. Continue with another 2 tbs of the mascarpone and top with another tablespoon of the jam. Decorate with fresh fruit.

Cover the glasses with cling film and leave them in the fridge for 4-6 hours before serving.

