



Shopping list

- 1 pack of TAGO Maltballs
- 1 pack of TAGO rolls
- 250g 30% cream
- 200g mascarpone
- 1 teaspoon of vanilla grains
- 1 lemon
- fresh strawberries

Butcher's Dessert (Strawberry Frenzy)

- Pour the Tago Maltballs into the blender bowl. Then blend into fine dust. Toss one tablespoon of Maltballs dust into four cups. You have obtained the first layer of dessert. Set aside the rest. You will need it in the next step.
- Put the halved strawberries into the Valdinox pot. Then add juice from one lemon. Cook the whole until you obtain dense mix. Then set aside to cool down.
- Arrange the sides of the bowls with strawberries cut in half. This will make your dessert look amazing.
- Pour cream and vanilla grains into the mixer bowl. Then whip until you obtain a whipped cream. Add mascarpone to the cream. Combine the ingredients by mixing slowly. Put the finished cream into the pastry bag with a tip you like.
- Squeeze the first layer of cream into the cups with the Maltballs bottom layer. Then spread a layer of strawberry gel, and sprinkle with plenty of Maltballs dust. Decorate all with cream.
- Decorate the dessert with rolls and TAGO Maltballs.
- Enjoy!

TAGO products used in the recipe



Maltballs