

Dessert recipe : crunchy grapes **verrines**

(by Anaïs, Alizée and Clara)

At a Glance

- Serves : 4
- Preparation Time : 15 minutes



You will need

- 1 jar of mascarpone
- 2 eggs
- 200g white cheese
- 2 tsp vanilla aroma
- 2 tbsp vanilla sugar
- Biscuit
- A white wine grape



Ustensils

- 2 bowls
- 1 tea spoon
- 1 table spoon
- Electric mixer



Preparation

- **First step : Beat the white eggs**
Separate the whites from the yolks



Then beat the white eggs



- **Second step : Add ingredients**



Mix the mascarpone, with
The eggs yolks,



Add two packets of
vanilla sugar.



Then the white cheese ;



And the vanilla extract.



Incorporate gently white eggs.

- **Third step : presentation .**



For preparation, bathe biscuits in milk then crush them.



Place the crushed biscuits in the bottom of glasses.



Cover with cream !



Add some grapes balls which you have removed the pips . Repeat the different covers.

- **Fourth step : Serve !**

**Place in refrigerator for a few minutes , then serve !
ENJOY !**

