### 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



# <u>Ustensils</u>

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



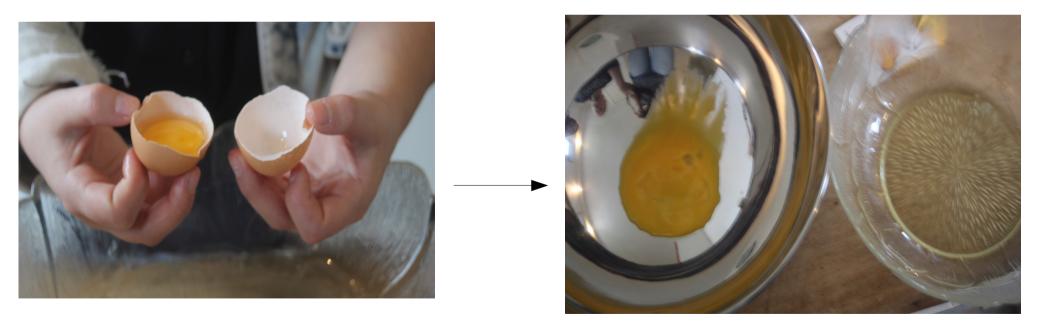




## **Preparation**

• 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,



And the vanilla extract.



Add two packets of vanilla sugar.



Incorporate gently white eggs.



Then the white cheese ;

#### • 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 !

