

Dessert: STAWBERRY MASCARPONE TRIFLE &  
BANANA MOUSSE

STRAWBERRY MASCARPONE TRIFLE

250 ml whipping cream  
1 pkg/250ml mascarpone  
50 gram powdered sugar  
500 gram strawberries  
100 gram lange vingers/lady fingers  
100 gram cantuccini cookies (Italian almond cookies)  
Several tablespoons baileys

Beat cream and sugar until stiff. Stir in mascarpone and strawberry jam. Cut 250 gram of strawberries into slices and 250 gram into halves. Place the lange vingers on the bottom of a dish (about 24x24 cm in size) side by side and sprinkle with baileys. Spread 1/3 of mascarpone mixture over the lange vingers. Next spread out a layer of strawberries slices. Spread 1/3 of mascarpone mixture over this. Crumble the catuccini cookies over the mascarpone mixture. Spread the remaining mascarpone mixture over it. Top it off with the strawberry halves.

BANANA MOUSSE

250 ml whipping cream  
3 bananas  
1 lemon  
Sugar

Blend the bananas in a blender. Whip the whipping cream and sugar until stiff. Stirring gently, add the cream to the bananas and add extra sugar and lemon juice to taste.