

Dessert Made From Sponge Cookies



directions

Beat the heavy cream, then add successive small amounts of mascarpone while mixing the whole time. At the end, add honey and lemon juice.

Combine all the ingredients for the punch, soak the sponge cookies in it and arrange them in the ice-cream cups. Use a confectionery sleeve to fill up the cups with the citrus custard. Decorate with lemon zest or fresh fruit.

ingredients

Custard:

- 250 g mascarpone
- juice from half a lemon
- several drops of lime juice
- 250 ml heavy cream (36%)
- 2 teaspoons honey

Punch:

- 1 cup water
- juice from half a lemon
- optional: several drops of rum, amaretto or brandy

Additionally:

- dr Gerard apricot sponge cookies
- lemon and lime zest