

heute gibt es...

Bananen-Tiramisu



Ingredients(About 12 servings)

- 500g Quark
- 500g Joghurt
- 100g sugar
- 1 vanilla pod
- 200g Scene
- 400g sponge fingers
- 200ml cocoa (200ml milk + 2 EL sweetened cocoa powder / Kaba)
- 4 bananas (including one for the decoration)
- unsweetened cocoa powder for dusting

Preparation:

1. Mix cottage cheese, yogurt, sugar and the vanilla pod.
2. Whip the cream and fold with a whisk.
3. Place in a best square shape as much cream is that the ground is just so covered.
4. Now following procedure: A little cocoa fill in a shallow dish. Successively the ladyfingers briefly dive into the cocoa drink and side by side arranged on the cream layer. It does not matter whether the sugar side of the biscuits is facing up or down.
5. distributed over the sponge fingers layer, another thin layer of cream, so that the biscuit biscuits are covered. Except for a banana, the other slice and distribute them to the cream. This then in turn covered with cream,
6. Then, according to the principle of step 4 to add another cookie layer and cover it with a final layer of cream. This layer may like to be a little thicker, but do not overdo it. Remains cream, this example with the other ingredients in a glass layers.
7. Set the tiramisu for about 3 hours or overnight cold.
8. Shortly before serving, the dessert with cocoa and sprinkle with the rest of the banana, which is sliced to decorate.



