

# Tiramisu with red fruits

Sweet

level 

 2

 25 min



## Ingredients

200 ml	ProvideXtra DRINK Blackcurrant
2	eggs
4 table- spoons	brown sugar (60 g)
2 table- spoons	mascarpone (40 g)
6	sponge fingers (40 g)
8	small strawberries (20 g)
16	raspberries (20 g)

## Nutritional information per serving:

Energy .....	519 kcal
Protein .....	14.5 g
Fat .....	15.0 g
Carbohydrate .....	82.0 g
Fibre .....	1.2 g



**Alternative products:**  
Fresubin<sup>®</sup> Jucy DRINK

## Preparation

Wash the berries, dry them and cut them into slices. Separate the eggs and whip the egg whites until stiff. Mix the mascarpone with the egg yolks and the sugar. Fold in the whipped egg whites. Cut the sponge fingers in the middle.

Pour ProvideXtra DRINK Blackcurrant into a bowl and soak the sponge fingers in the liquid.

Put a layer of the soaked sponge fingers in a glass, for the second layer put some berries and on top put the crème. Repeat this procedure until all ingredients are used up.

The top layer needs to be crème.

### TIP:

Sprinkle the tiramisu with cocoa powder.