



Grape layer dessert

80 g biscuits (Amarettini)
400 g seedless grapes
2 egg whites
2 tbsp sugar
5 tbsp milk
250 g low-fat quark
150 g mascarpone
2 sachets of vanilla sugar

grated zest of one fresh lemon



Cut all the grapes in half.

Beat the egg whites until stiff, adding 1 tbsp of sugar.

Mix the mascarpone with the quark, milk, a tablespoon of sugar, vanilla sugar and the lemon zest until creamy. Fold in the beaten egg whites.

Now layer the crumbled amarettini (except for one tablespoon) and the grapes alternately with the mascarpone cream in dessert glasses.

Finally, decorate the desserts with the remaining amarettini crumbs and grapes.

