

Raspberry gateau

Fruit tart base

2 cartons whipping cream
2 packets cream stiffener
1 package Philadelphia
cream cheese (200 g)
150 g powdered sugar
500 g frozen raspberries
1 packet red gelatin glaze
40 g dark chocolate

1. Beat the two cartons of cream together with the cream stiffener and place in the refrigerator.
2. Blend the cream cheese well with the icing sugar.
3. Carefully melt the dark chocolate in a bowl over a pot of hot water. Then spread the melted chocolate thinly over the pie base.
4. Now gently fold the mixture of cream cheese and icing sugar into the whipped cream and then spread it on the pie base.

5. Prepare the glaze as instructed on the packet with water or (for more flavor) some raspberry syrup.

6. Distribute the frozen raspberries evenly on top of the cream and cream cheese layer and immediately cover them with the prepared glaze.

Good luck and bon appetit!



#RaspberryDeliciousness

"This recipe originated from my mom, and together we have refined it over the years to make it a house specialty. Every single person who has tried it had never been able to stick to 'only' one piece. The mix of fruity, creamy and chocolaty gives it a great balance and a very unique flavor."

Karoline Grymel

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since 2015

Important for me in my life: Most important for me in my life is my family. They are always there for me and I can always rely on them. My best friends are my other support system and I can always count on. Sports keeps me going and gives me new energy to reach my goals. And lastly, travelling and exploring the world with its amazing places keeps my life adventurous.

My favorite travel destination: It is very hard for me to pick a favorite travel destination but to mention a few: Rome with it is very special atmosphere and great Italian pizza. Paris at night from the Eiffel Tower is a must-see. And Rio de Janeiro has beautiful natural areas and a lovely view of the city from the Corcovado. But it is also always a wonderful feeling for me to get back to my hometown of Hamburg. It has this special something that only real Hamburgers know about.

