

## Creamed mascarpone with orange with almond crumble *(Desserts)*



### Preparation

Take the almonds and chop them coarsely with the help of a food processor or simply a knife. Put them in the oven to roast for about ten minutes at 100°C. Make a caramel sauce with 30 ml of water and 100g of sugar. When the caramel is ready pour it over the almonds and let it form a crumble. Meanwhile, prepare a syrup with the juice of one orange, the orange's zest (only the yellow part) and 30g of sugar. Let it simmer until you get a nice thick syrup. Separately, beat the egg yolks with the remaining 70g of sugar. Add the mascarpone and then the syrup and a little grated orange zest. Beat the egg whites until stiff and fold them in too. Make the dessert by putting the crumble in a glass, then the creamed mascarpone, and a sliver of orange zest. Repeat with a second layer and put it in the fridge to rest for a couple of hours.

### Tips

If you want to get a perfect crumble, beware of the moisture level: this contributes to a more solid crust.

### Trivia

Did you know that the mascarpone doesn't curdle thanks to the use of citric acid?

### Information

**Preparation** 60 minutes

**Total Time** 10 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Difficult

la terra di Puglia



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### Ingredients

**Mascarpone** 250 grams

**Eggs** 2 units

**Sugar** 200 grams

**Oranges** 1 unit (Juice and zest)

**Almonds** (A handful of peeled almonds)

**Water** 30 millilitres