

# SCHÄR

## PEACH CRÈME

Ingredients: 80 g (3 oz.) **Schär gluten-free Shortbread cookies**, 4 large, ripe peaches, 60 g (2 oz.) brown sugar, 200 g (7 oz.) mascarpone, 40 g (2 oz) coarsely chopped almonds.

Preparation: Peel and quarter the peaches, remove the stones, and cook together with the sugar in a pot over low heat for about 10 minutes, then remove from the pot and allow liquid to lightly caramelize. Place the peaches in a mixer along with the mascarpone and add the crumbled Schär Frollini biscuits and chopped almonds. Pour the crème into four small custard cups and pour the caramelized liquid over the top. Allow to chill for approximately an hour in the refrigerator before serving.

Nutritional values/100g

protein 3,3 g fat 14,7 g carbohydrates 16,9 g Kcal 209 Kj 877