

Strawberry Crunch Gateau with strawberry carpaccio, amaretti biscuits and mint



Strawberry Crunch Gateau – Photo: Erlenbacher Backwaren

Preparation time: approx. 10 minutes

For 4 slices:

- 200 g strawberries, washed
- 3 tsp strawberry syrup
- 3 sprigs of mint, leaves removed
- 12 amaretti biscuits, roughly crushed

Step 1

Cut the strawberries into thin slices.



Step 2

Arrange the sliced strawberries on four plates and top with a piece of cake. Garnish the cake with mint leaves and the crushed amaretti biscuits, scattering the remainder over the strawberries.



Step 3

Drizzle a little strawberry syrup over the top.



