

Strawberry Crunch Gateau with strawberry carpaccio, amaretti biscuits and mint



Seductive strawberries meet crunchy Amarettini and fresh mint – the Strawberry Crunch Cake for special indulgent moments!

Preparation time approx.: approx. approx. 10 minutes

Ingredients for For 4 slices:

- Strawberry Crunch Gateau (39001057)
- 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.

