

HOW TO MAKE

Rose and Raspberries cakes

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> • Lady fingers (1 to 2 boxes depending on brand and ramequins sizes) • 1 cup rose water • 1.5 TBS agar agar • 2.5 cups heavy whipping cream • 4 TBS rose syrup • 6 oz ground almonds • Raspberries 	1	<p>Line individual ramequins with some plastic wrap. Dip each biscuit quickly in the rose water (mixed with equal quantity of water) and line the sides of the ramequin. Place some rolled up foil in the center until the filling is ready.</p>	<ul style="list-style-type: none"> • Lady fingers • 1 cup rose water 	<p>«Lady fingers can be found at Trader Joes most of the year. World market also carries them...»</p>
	2	<p>Whisk all the ingredients together. Bring to a boil over medium heat and then simmer until thickened, approximately five minutes. Pour in the center of each ramequins making sure you do it slowly so the biscuits don't move (remove the foil beforehand). Get in the fridge to set.</p>	<ul style="list-style-type: none"> • 1.5 TBS agar agar • 1.5 cup heavy whipping cream • 4 TBS rose syrup • 6 oz ground almonds 	
	3	<p>Whip the cream until firm and add cream on top of the rose and almonds cream in the center of each ramequin. Top with Raspberries. Keep in the fridge in the ramequins until ready to serve. Lift carefully using the plastic wrap, remove the plastic and serve.</p>	<ul style="list-style-type: none"> • 1 cup heavy whipping cream • Raspberries 	

