



Shopping list

- 2 packages of TAGO Mini Rolls
- 1 package of TAGO oatmeal cookies
- 50 g of butter
- 1 package of gelatine sheets
- 500 ml of 30% cream
- 1 tablespoon of chocolate cream
- raspberries

Cake with Mini Rolls

- Pour cold water over gelatine and put aside for about 5 minutes until it sets.
- Melt butter in a pot and add blended TAGO oatmeal cookies. Mix thoroughly until everything combines into one mass.
- Put 30% cream into mixing bowl and whip. At the end of whipping, add chocolate cream and melted gelatine.
- Lay a bowl with plastic wrap so that its edges are warped around the bowl rim. Cut TAGO mini rolls into stripes and lay them on the sides and bottom of the bowl.
- Add half of the prepared cream. Next, put a layer of fresh raspberries and add the remaining part of cream.
- On the top of the cream, put a layer of cookies. Even out the edges so that the layer has the same thickness in each spot. Refrigerate for 2 hours.
- Put the refrigerated cake on a cake stand. Then, remove the bowl and plastic wrap.
- Bon appétit!

TAGO products used in the recipe



Oat Cookies with
sesame



Mini rolls raspberry