



Shopping list

- 1 package of TAGO oatmeal cookies
- 1 TAGO meringue or meringue by the recipe of Szymon Czerwiński
- 50 g of butter or 2 tablespoons of coconut oil
- 100 g of walnuts
- 1l of double cream
- 500 g of mascarpone
- plum preserve
- 2 tablespoons of vanilla sugar
- 200 g of dark chocolate

Snowy Temptation

- Blend finely walnuts and TAGO oatmeal cookies.
- Melt dark chocolate with a double boiler. Melt butter in a saucepan.
- Combine butter with the blended ingredients and lay a cake pan with it. Refrigerate it for 15 minutes.
- Whip double cream, mascarpone and vanilla sugar until stiff.
- On a cooled-down cake base, put plum preserve and half of the whipped cream mass. Combine the other half of the cream mass with melted and cooled-down chocolate and mix it completely. Put it on the cake. Refrigerate everything for at least one hour.
- Decorate the refrigerated cake with pieces of meringue or TAGO Meringues.
- Bon appétit!

TAGO products used in the recipe



Oat Cookies with sesame



Tago Delice' strawberry



Tago Delice' lemon