



**KELLOGG'S CHOCOS
ITALIAN TIRAMISU**

Kellogg's Chocos Italian Tiramisu

Preparation Time: 20 mins

Serves: 2

Ingredients

- 2 cups Kellogg's Chocos crushed
- 1/2 cup Mascarpone Cheese
- 1 tbsp fresh cream
- 3/4 cup hung curd
- 1 1/2 tbsp coffee powder
- 1 tbsp sugar

Method

In a bowl, whisk mascarpone cheese, fresh cream, sugar and hung yoghurt together till light and fluffy
Add a pinch of coffee powder
Boil the remaining coffee powder in 1/2 cup water till thick
Cool and add lightly crushed Kellogg's Chocos to form a coffee Chocos crumble
In serving bowl arrange Kellogg's Chocos crumble and mascarpone mix in alternate layers
Dust with coffee powder