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Raspberry mascarpone cream on chocolait chips

INGREDIENTS

300 g quark
300 g mascarpone
250 g raspberries
1 P vanilla sugar
2 tbsp freshly squeezed lemon juice
ground lemon peel
2-3 tbsp jelly sugar 2: 1
1 pack of raspberry-flavored chocolait chips

INSTRUCTIONS

Mix the curd and mascarpone with the vanilla sugar, lemon zest and lemon juice. Place the raspberries in a tall container and puree with the blender. Divide the cream. Add one half of the cream to the raspberries and stir well. Add 2-3 tablespoons of jam

sugar. Break the chocolate chips into pieces and line the prepared glasses or a mold with them. Place the raspberry cream in a piping bag and sprinkle on it. Place the white cream in a piping bag with a nozzle and spray on it. Decorate with chocolate chips and fresh fruit.