



# Berry-Misu

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 2.5 teaspoons un-flavored **gelatin**
- 90mL **sugar**
- 75mL **water**
- 250g **marscapone cheese**
- 150mL **whipping cream**
- **Lady fingers**
- 1/2 cup **coffee**
- **Fresh strawberries**

## Instructions

1. Heat water, sugar, gelatin until dissolved.
2. Whip cream until 60% whipped.
3. Thaw marscapone cheese until room temperature.
4. Add the marscapone into the gelatin mixture and mix until well blended.  
(you may want to use a electric mixer)
5. Fold in the whipped cream.
6. Dip ladyfingers in coffee.
7. Layer the Berry-Mi-Su with cream, dipped lady fingers, sliced strawberries.  
Repeat until ingredients are used up.
8. Refrigerate for 3 hours or more until set.
9. Decorate the top with fresh strawberries, strawberry jam, chocolate syrup, or anything you like.