



Tutti Frutti

Soja delight

For 4 servings :

- 4 « soja cream desserts » by Avi-Charente
- 200 g of fruit syrup or red fruit puree
- 200 g of raspberries, strawberries, or any other fruit
- 1 gelatin sheet.

Soak the gelatin sheet in cold water. Bring the fruit syrup to a boil, remove from heat and add the gelatin.

Reserve some fresh fruits for the final decoration. Arrange the fruits harmoniously in the “verrines” and cover them with the syrup put back to room temperature.

Refrigerate. Once the jelly is set, gently pour the "soja cream dessert" over it and decorate with fresh fruit.

Enjoy!