

Light Easter Pasha



15 min.



350 kcal



SteviaSweet Crystal

Preparation

Finely dice apricots into small cubes. Whisk cream. Mix ingredients with curd cheese. Finally, add whipped cream and mix evenly.

Place the mixture on filter paper or a coffee filter or sieve lined with gauze. Cover and allow to drain overnight in refrigerator. Turn pasha out on platter and garnish with ground almonds.

Ingredients for 6 servings

250 g	curd cheese
25 g	SteviaSweet Crystal
1/2 tsp	ground vanilla
1 tsp	grated lemon zest
2 tsp	lemon juice
30 g	currants
25 g	ground almonds
50 g	dried apricots
200 ml	cream (38%)

Nutritional information per portion

350	kcal
1472	kJ
12.5	g Protein
20	g Carbohydrates
24.5	g Fat