Blueberries Mascarpone

Ingredients

Mascarpone cheese

200 g

Blueberries

30 g.

Flour

2 tbsps

Egg whites

2 units

Sugar

3 tbsps.

Preparation

Beat the egg whites with the sugar for two minutes. Then, add the rest of the ingredients and well mix everything.
After that, place the preparation in the MiniSouflee molds
and cook for two minutes at full power. Once finished,
cool down for 5 minutes and unmold.

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