

Ingredients

- 200 gr coconut cookies
- 100 gr butter
- 500 gr quark
- 200 gr mascarpone
- 1 lemon
- 80 gr lemon curd
- 100 ml agave or maple syrup
- 60 gr coconut grater
- 25 gr pistachio nuts
- a round cake tin
- baking paper

How to make it?

Melt the butter & crumble the biscuits in the meantime. Mix the crumbled biscuits into the melted butter so they become sticky.

Put baking paper in the cake tin so the mixture doesn't stick and pour the butter-biscuit mixture into the tin. Smooth out nicely and leave the biscuit layer to set in the fridge for half an hour.

Mix the quark & mascarpone. Squeeze the juice of 1 lemon and add it to the mascarpone mixture. Then also add 100 ml agave or maple syrup and 50 gr coconut grater.

After half an hour, take the biscuit base out of the fridge and put the mascarpone mixture on top. Then apply a layer of lemon curd. Brush this over the mascarpone mixture to create a pastel yellow marble effect.

Chop the pistachios and decorate the edge of the cake with the pistachio pieces & coconut grater. Finish with some lemon zest and fresh mint.