

SERRADURA

SERVES: 6
PREP TIME: 20 min
COOK TIME: 3 hr

INGREDIENTS

- 1 cup (250ml) heavy whipping cream
- ¼ cup (60ml) sweetened condensed milk
- 16 to 18 Marie Biscuits
- ½ teaspoon pure vanilla extract

Optional

Chocolate shavings, strawberries or fresh mint for garnish



DIRECTIONS

Put the biscuits into a blender and pulse until they're fine crumbs. If you don't have a blender, you can put the biscuits into a medium-sized plastic bag, and pound them with a rolling pin

Pour the heavy cream into a bowl, then the vanilla extract and whip until it starts looking fluffy

Add sweetened condensed milk and continue whipping until you've got stiff peaks. Be careful not to overmix or you'll end up with sweetened butter

In individual size glasses, alternate layering the whipped cream and biscuit crumbs. Begin and end with the cream and depending on the size of your serving dish, aim for between 5-7 layers

To make it easier, spoon the cream into a plastic bag and cut off one of the bottom corners for easy spreading

End on the whipped cream and sprinkle a light layer of the crushed biscuits as garnish

Cover the desserts with a plastic wrap and refrigerate for 3-4 hours or preferably overnight to allow the cookies to soften

Remove from fridge 15 minutes before serving and garnish, if desired top with chocolate shavings, strawberries or fresh mint

FOR A PINCH OF *Seabra's* FLAVOR...

Simply layer Marie cookies and cream for an elegant and impressive dessert.