

HARIBO

Raspberry Chocolate Bear

What you need:

1 cup of raspberries | 1 tbsp of sugar
1 sheet gelatine | 1/3 cup of cream | 6 chocolate double
biscuits | 1/8 cup of butter, melted
1 Goldbear baking mold



Here's how it works:

1. Wash the raspberries and puree them with a hand blender. Pass the puree through a sieve to remove the seeds. Soften the gelatine in a bowl of cold water for 5 minutes.
2. Boil the raspberry puree in a pan with the sugar and remove from the heat. Squeeze the gelatine well and stir it into the warm puree. Let the mixture cool to room temperature.
3. In the meantime, whip the cream until stiff. Then carefully fold it into the puree and fill the mixture into the Goldbear mold. Leave about 5 mm from the top of the edge. Put the mould in the freezer for 30 minutes.
4. To crumble the chocolate biscuits, put them in a freezer bag and roll over them with a dough roller. Mix the crumbs with the melted butter.
5. After 30 minutes, take the bear out of the freezer and spread the biscuit mixture evenly over the raspberry cream and freeze the bear again, this time for at least 2 hours.
6. Carefully press the bear out of the mold. Now you need a little patience - the bear should thaw completely before you taste it. But then it's time: On your spoons, get set, go!

