



Easy Valentine's Day Desserts

with Under 10 Ingredients!



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Valentine's Day pink drink

Time
30 min

Makes
2 portions

Difficulty
Easy

Ingredients:

- 1 ½ cups strawberries, fresh or frozen
- 1 cup water
- 2 cups coconut milk
- 2 tbsp sweetener
- 2 tbsp coconut oil
- A big splash of Vainilla Molina
- Whipped cream and sprinkle

Directions:

1. Heat strawberries, water, coconut milk, sweetener, coconut oil and Vainilla Molina in a saucepan over medium heat.
2. Stir until coconut oil melts. DO NOT BOIL!
3. Carefully blend mixture.
4. Serve in glasses and enjoy hot & cozy or cold & refreshing.
5. Top with whipped cream and sprinkles.



Cherry tiramisu

Time
45 min

Makes
6 portions

Difficulty
Medium

Ingredients:

For cherry compote:

- 1 pound fresh red cherries, pitted plus more for garnish
- $\frac{2}{3}$ cup granulated sugar
- 2 tbsp cornstarch
- 2 tbsp water

For cherry cream:

- 1 (14- oz) can condensed milk
- 8 oz mascarpone cheese
- $\frac{1}{2}$ cup cherry juice
- A splash of Vainilla Molina Clear
- 12 ladyfingers, cut in half
- 1 cup strongly brewed black coffee, at room temp
- 1 oz semi-sweet chocolate

Directions:

1. In a medium saucepan, combine cherries and sugar. Cook for 25 minutes on medium-low, stirring occasionally.
2. In a small bowl, whisk together water and cornstarch. Add cornstarch mixture to cherries. Cook for another 2-3 minutes or until mixture has thickened. Let cool completely in refrigerator.
3. In a large bowl, combine cherry juice and condensed milk. Add mascarpone and a splash of Vainilla Molina Clear. Using an electric mixer, mix until just combined. Don't over mix!
4. Divide cherry compote evenly between 6 dessert jars.
5. Dunk a ladyfinger half quickly into coffee. Gently press it onto the side of the jar. Repeat so that each jar has 4 ladyfinger halves.
6. Pour cherry cream to fill each jar. Refrigerate for at least 4 hours before serving or overnight for a firmer consistency.
7. Grate chocolate on top right before serving.



No-bake chocolate truffle tart

Time

Prep time: 20 min
Refrigeration time: 3 hrs

Makes

1 tart (approx 8 portions)

Difficulty

Medium

Ingredients:

For crust:

- 20 chocolate cookies
- ¼ cup unsalted butter, melted

Para el relleno de la tarta:

- 8 oz dark chocolate
- ¼ cup powdered sugar
- ¾ cup heavy cream
- 3 tbsp unsalted butter
- ¼ tsp salt
- A splash of Vainilla Molina Blend
- Fresh raspberries or strawberries to decorate
- Cocoa powder for dusting

Directions:

For crust:

1. Pulse cookies in a food processor until finely ground.
2. Mix in melted butter.
3. Firmly press crumbs into bottom and up sides of tart pan with a removable bottom.
4. Chill crust in freezer for 15 minutes while working on filling.

For filling:

1. Chop dark chocolate into small pieces and place in a bowl.
2. In a small sauce pan over medium heat, heat heavy cream and pour over chopped chocolate. Let sit for 1 minute, then stir to combine until smooth.
3. Add butter, powdered sugar, salt and a splash of Vainilla Molina Blend and mix until all ingredients are integrated.
4. Pour filling into prepared crust. Smooth out ganache with a spatula.
5. Let tart chill in fridge for 2-4 hours until set. Remove from fridge 20 minutes before serving. Dust with cocoa powder and top with fruits, then enjoy!



Heart
in every
crumb

