

Dolce al Cucchiaino (Spoonable Dessert)

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Dolce al cucchiaino is a creamy dessert designed to be enjoyed "by the spoon." The versatile style ranges from elaborate semifreddi to on-the-fly creations with whichever sweet treats you have in your kitchen.

Yield: 4 portions

A box of biscotti, such as Rosewood Dark Chocolate Biscotti by Le Furezze (\$8.80 \$4 [at Eataly](#) [2])
1 (5.3-ounce) jar of pistachio spread, such as Crema Pistacchio by Babbi (\$7.80 \$4 [at Eataly](#) [2])
4 ounces mascarpone
1/4 cup powdered sugar
1 cup heavy cream, chilled

Crumble the biscotti.



Stir the powdered sugar and mascarpone together until well combined. Pour the heavy cream into a chilled bowl, and whisk until peaks form. Fold in the mascarpone mixture, creating a sweet mascarpone cream.

In four chilled cups, add a generous spoonful of the pistachio spread. Layer in a spoonful of the sweet mascarpone cream. Sprinkle a layer of the biscotti. Repeat with another layer of the pistachio spread, mascarpone cream, and a final sprinkling of biscotti.

Serve chilled with a spoon, and enjoy!

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