Strawberry Mascarpone Glasses with Amaretti Crumb



Serves: 4
Prep Time: 10 mins (plus 15 mins to macerate)

Ingredients

- 250 g fresh strawberries, hulled and quartered
- 1 tsp caster sugar
- 1 × 250 g tub Montefiore Strawberry Mascarpone
- 4 small, crunchy amaretti biscuits
- 2 whole freeze-dried strawberries, to finish

Method

STEP 1

Gently toss the fresh strawberries with the caster sugar. Leave at room temperature for 15 minutes until glossy and juicy.

STEP 2

Divide half the strawberries between four small serving glasses. Spoon the Montefiore Strawberry Mascarpone straight from the tub over the fruit, then top with the remaining strawberries and a little of their juice.

STEP 3

Just before serving, roughly crush the amaretti biscuits and scatter the crumb over each glass. Use a fine grater to shave the freeze-dried strawberries over the top and serve immediately.