

Balsamic Vinegar Strawberries & Sweet Mascarpone



Ingredients

- 250g strawberries
- 2 tbsp caster sugar
- 150g La Casa Del Formaggio Mascarpone
- 1/4 cup balsamic glaze strawberry

Directions

1. Wash and dry 250g strawberries. Hull, halve and place in bowl. Add 1 tbsp caster sugar. Toss until well combined and allow to stand for 20 minutes or until the sugar has dissolved.
2. Add 1/4 cup Balsamic Glaze Strawberry (available from your supermarket shelf) and toss to coat. Cover with plastic wrap and refrigerate until required.
3. Meanwhile combine 150g Mascarpone and 1 tbsp of caster sugar in a small bowl.
4. To serve, top chilled strawberries with a dollop of mascarpone mixture.