

Strawberries with Mascarpone Whipped Cream

Source: Dricoll's

Serves: 4

Ingredients:

- 16 large Driscoll's Strawberries
- 1 ½ cup mascarpone cheese
- ¼ cup heavy cream
- 2 TBSP sugar
- 1 tsp vanilla
- ½ tsp grated orange zest

Directions:

1. Cut stems off of the strawberries and place stem-side down on a cutting board.
2. Cut each strawberry lengthwise into quarters, stopping just before the knife hits the cutting board, so berries stay intact or cut crosswise in thirds. Place on a serving platter.
3. Place mascarpone cheese, heavy cream, sugar and vanilla in a medium bowl and beat with an electric mixer until cream is thickened and smooth.
4. Place mascarpone mixture in a piping bag with a start tip attached or a plastic bag and cut off one corner of the bag to pipe. Slowly pipe the mascarpone cream into the berries until full.