



COOK, DRINK, LEARN with Acquiesce Winery • 2 May 2021



Strawberry Mascarpone Fool – Rosé

*3 pints fresh strawberries, about 2 pounds
3 tablespoons sugar
2 tablespoons balsamic vinegar*

*1 cup (8 ounces) mascarpone cheese, room temperature
1 cup well-chilled whipping cream
mint sprigs, for garnish*

Slice strawberries and place in a large bowl. Add the sugar and balsamic vinegar and let macerate at room temperature for at least 1 hour.

Reserve 1 cup of the berries (with no liquid). Purée remaining strawberries along with the mascarpone cheese in a food processor using the steel blade; scrape down sides a couple of times.

In a chilled large metal or glass bowl, whip the cream until stiff peaks form. Add the strawberry-cheese purée and gently fold it in until there are no visible streaks.

Divide the reserved berries among 6 large wine glasses, then top with strawberry purée. Refrigerate for at least one hour. Garnish with mint leaves (whole or chopped). Serves 6.