



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Strawberry Trifles w/ Lemon Mascarpone Cream (Makes 10 Individual Servings)

Ingredients

LEMON MASCARPONE CREAM:

- 2 cups heavy whipping cream
- 8oz. mascarpone cream
- 8oz. softened cream Cheese
- 4 tbsp granulated sugar (adjust to taste)
- 1/2 cup lemon curd
- 1/2 tbsp. vanilla extract or vanilla bean paste
- 2 tsp lemon zest or 1/2 tsp lemon oil/extract

TRIFLE:

- 1 loaf of Pound Cake (store bought or homemade)
- Strawberries, (sliced, halved or chopped)
- Lemon mascarpone cream
- 8oz mason jars or 9oz parfait cups

Filling Instructions

- In a large mixing bowl, combine all the ingredients for your lemon mascarpone cream. Using a hand mixer, mix until smooth and creamy.
- In a separate bowl, take the 2 cups of heavy whipping cream and whip until stiff peaks form. Add to the large bowl of lemon mascarpone cream and fold together using a silicone spatula.
- Slice your pound cake into small bite-sized pieces.
- In individual mason jars or parfait cups, start by adding a layer of chopped strawberries to the bottom of each jar, about one handful. Layer next with one scoop of lemon cream. Add a few pieces of the chopped pound cake to your containers on top of the cream. Add one more scoop of cream on top then garnish with a few more sliced strawberries.



Enjoy!

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