



Barbara's Picks!

Kitchen-tested by Morden's
own Barbara Dixon

Morden's Organic Farm Store

801 Collinson Road, Dundas, ON
905-627-4774

Strawberry-shortcake tiramisu

This recipe is easy to make (always a criteria in my picks!)

1 lb strawberries (about 3 cups)	Preparation: 20 minutes
1 ¼ cups mascarpone cheese	Refrigerate: 6 hours
¼ cup honey	Makes 8 slices
½ cup whipping cream	
1 tsp vanilla	
¼ cup Grand Marnier or orange juice	
¼ cup orange juice	
15 large or 24 medium ladyfinger biscuits	
¼ cup thick chocolate sauce (I just melted some chocolate chunks) or Nutella	

1. Hull berries and thinly slice. Line bottom and sides of a 9x5 inch loaf pan with 2 large overlapping pieces of plastic wrap. Let them hang over the sides of the pan.
2. In a large bowl, stir mascarpone with sugar. In another bowl, using an electric mixer, beat cream with vanilla until soft peaks form when beaters are lifted. Stir half into the cheese mixture. Gently fold in remainder just until no streaks remain.
3. If using liqueur, stir with ¼ cup orange juice in a shallow dish. If not, pour ½ cup juice into dish. Working with a third of the biscuits, dip flat side of each into juice mixture, then place, rounded-side down, on the bottom of loaf pan. Slide close together in a single layer squeezing to fit. Spoon half of cheese mixture over top and spread to cover. Arrange half of berries on top. Repeat layering with half of remaining biscuits, all remaining cheese mixture and berries, then a final layer of dipped biscuits, flat side up. Cover with overhanging plastic wrap. Refrigerate at least 6 hours, preferably overnight.
4. To serve, peel plastic wrap from top of biscuits. Turn dessert out, upside down onto a serving dish. Discard plastic. Drizzle top with chocolate sauce, using back of spoon to spread over the top and down the sides. Cut into thick slices and serve with a garnish of fresh mint.