

Mascarpone Stuffed Strawberries

Yield: 24 stuffed strawberries Preparation time: 10 minutes

Ingredients

- 6 oz mascarpone, softened
- 1 teaspoon lemon juice
- 1/2 teaspoon vanilla extract
- 2 tablespoons powdered sugar
- 24 strawberries, cored and hulled
- 1 oz semi-sweet chocolate morsels
- 2 tablespoons finely chopped nuts



Instructions

1. In a large bowl, add the mascarpone, lemon juice, and powdered sugar. Mix until combined. Scoop cheese mixture into a small piping bag with a star tip.
2. Pipe the cheese filling into the hallowed-out strawberries.
3. Using a double boiler melt the chocolate morsels.
4. Sprinkle with finely chopped nuts on top of cheese. Using a fork, drizzle the melted chocolate on top of the nuts, cheese, and half of the strawberry.
5. Refrigerate until ready to eat.

