



**BALSAMIC STRAWBERRIES WITH
ALMOND MASCARPONE CRÈME**



Good Food, Good Life

BALSAMIC STRAWBERRIES WITH ALMOND MASCARPONE CRÈME (MAKES 6 SERVINGS)

Pamper mom this Mother's Day with a fanciful combination she won't soon forget. Featuring fresh strawberries (with a hint of brown sugar), drizzled in a flavorful balsamic sauce and topped with a lightly whipped mascarpone, this sophisticated treat is sure to please.

- 1/2 cup balsamic vinegar
- 2 teaspoons granulated sugar
- Half of an 8-ounce container mascarpone cheese
- 3 tablespoons Parisian Almond Crème Flavor NESTLÉ® COFFEE-MATE® Liquid Coffee Creamer
- 4 cups quartered fresh strawberries
- 2 tablespoons light brown sugar
- Pinch ground black pepper
- Grated or shredded fresh lemon peel for garnish

COMBINE vinegar and granulated sugar in small saucepan. Bring to a boil; reduce heat to medium. Cook gently until reduced by half. Pour into small bowl and cool to room temperature.

PLACE mascarpone cheese and Coffee-mate in small mixer bowl; beat until smooth. Refrigerate until ready to use.

COMBINE strawberries and brown sugar in large bowl; toss gently. Let stand for 10 minutes. Sprinkle with pepper; toss gently to coat. Spoon about 1/2 cup strawberries into individual bowls; drizzle with balsamic syrup. Top with large dollop of mascarpone mixture. Sprinkle with lemon peel.

Cook's Tip: Try substituting any flavor of liquid Coffee-Mate.

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