



Vanilla Strawberries with sweet mascapone and fresh baked shortbread

The Strawberries

250 gr fresh strawberries

1 vanilla pod

2 tbsp caster sugar

Trim the tops off and $\frac{1}{4}$ the strawberries, Cut the vanilla bean lengthways and scrape the seeds from one side (save the other one for another dish!!) Mix the scraped seeds and the caster sugar through the strawberries, leave for an hour and the strawberries will create their own sauce.

The Mascapone

250g-mascapone cheese

1 tbsp icing sugar

Gently mix the sieved icing sugar into the cheese

The Shortbread

Preheat oven to 150oC

0. 225gm butter

0. 115gm icing sugar

0. 340gm flour

0. 2T cornflour

; Soften butter and cream with icing sugar, you don't need to cream as much as if you were making a cake, just to ensure butter and sugar are well blended. Mix in dry ingredients – you

can still do this in your mixer until a reasonably firm dough. knead into a smooth shape – either log for slicing off biscuits – or roll out to about 5mm thick, either cut with knife or cookie cutters.

Bake in over for 1/2 an hour. Swap trays around halfway through to ensure that biscuits are evenly cooked.

Place onto wire racks to cool down.

Place a small pile of the strawberries on top of one of the shortbreads then a generous dollop of the mascapone, dust with icing sugar and eat and enjoy!!