

Balsamic & mint marinated Strawberries with citrus mascarpone

15 portions

- 1,5 kg sliced strawberries
- 15 tea spoon powder sugar
- 15 table spoon balsamic vinegar
- 15 tea spoon chopped mint

Mix everything and put in Martini glass.

Citrus Mascarpone

15 portions

- 600 gram mascarpone = 40 gram / person
- 4 tablespoons spoon lime juice
- 4 tablespoons lemon juice
- 11 table spoon vanilla sugar
- 2 table spoons zest from lime
- 1 table spoons zest from lemon

Mix everything together with a fork, warm a table spoon in hot water and form a quenelle – egg of the citrus mascarpone on the top of the strawberries and garnish with fresh mint.