



reverse strawberry shortcake;

- I. (ree-ver-suh suh-traw-beh-ree show-er-t-keh-k) *noun*.
Strawberry puree topped with toasted pound cake and cream.
2. Produces 4 servings.
3. Preparation 15 mins.
4. Oven temperature set to 375.

Ingredients;

Strawberry Soup

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|---|--|
| 1 qt. fresh strawberries, hulled | ¼ c. sugar |
| 2 tsp. lemon juice | ½ tsp. grated zest (½ lemon) |
| ½ tsp. vanilla | ⅛ tsp. salt |
| 5 Tbsp. sweet dessert wine or apple juice | 3 slices pound cake, cut into ½” cubes |

Cream Topping

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|------------------|------------------------|
| ¼ c. mascarpone | 1½ tsp. powdered sugar |
| ½ c. heavy cream | |

Instructions;

Strawberry Soup

1. In medium bowl mix together strawberries, sugar, lemon juice, lemon zest, salt, and ¼ tsp. vanilla. Cover and let sit 1+ hour or overnight.
2. Place strawberry mixture in blender. Add wine or apple juice and blend until smooth. Refrigerate until ready to serve
3. Spread the cubed pound cake across a lightly greased baking sheet and bake 10 mins, flipping halfway until browned. Set aside to cool

Cream Topping

4. In medium bowl add heavy cream, mascarpone, powdered sugar and remaining ¼ tsp. vanilla. Whisk on medium speed with an electric mixer until soft peaks form.
5. To assemble, divide the soup into 4 bowls. Place a dollop of cream on each and scatter croutons on top. Serve immediately.