



# Strawberry Jam and Mascarpone Cream

NIBBLEDISH CONTRIBUTOR

## Ingredients

### Strawberry Jam:

1. 2 cups strawberries
2. 1/2 cups sugar

### Mascarpone Cream:

1. 250 gr mascarpone cheese at room temperature
2. 300 ml liquid whipping cream
3. 300 ml fresh milk
4. 2 egg yolks, beat lightly with fork and dissolve in 3 tbsp milk
5. 3 tbsp maizena/cornstarch, dissolve in 5 tbsp water
6. 1/2 cup sugar
7. 1 sachet vanilla sugar/ 1 tsp vanilla paste

## Instructions

Our ultimate favourite dessert. The sweet and oh-so-creamy Mascarpone cream blends so well with the tartness of the strawberry jam. Nothing fussy, so easy to make! You can cover the cups with some foils and refrigerate for days. Yum!!^.^

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### Strawberry Jam:

1. Chopped the strawberries until it forms rough strawberry puree
2. In a saucepan, mix together the strawberry puree and sugar. Stir over low heat until the sugar is dissolved. Increase heat to high, and bring the mixture to a full rolling boil. Boil, stirring often, until the mixture thickens. Set aside

### Marscarpone cream:

1. Mash the mascarpone cheese in a bowl until creamy
2. Add liquid whipping cream, fresh milk, egg yolks, vanilla and sugar. Mix until well-blended
3. Stir the mascarpone mixture in a saucepan over low heat
4. Add the dissolved cornstarch
5. Keep stirring until it boils

Prepare approximately 5-6 small glass cups. Add in 1-2 tbsp of strawberry jam, layer with 1-2 tbsp of mascarpone cream. Keep layering it until the cup fulls. Refrigerate before serving, and garnish with strawberry slices