Strawberry Mascarpone Waffles with Fresh Berries



Serves: 4
Prep Time: 10 mins
Cook Time: 5 mins

Ingredients

- 4 large Belgian-style waffles, good-quality ready-made or freshly cooked
- 250 g Montefiore Strawberry Mascarpone
- 200 g fresh strawberries
- 100 g fresh raspberries
- 80 g fresh blueberries
- 1 tsp fresh lemon juice
- 1 tsp icing sugar, optional
- Pure maple syrup, optional, to serve

Method

STEP 1

If using ready-made waffles, warm according to packet directions until crisp at the edges. If freshly cooked, place briefly on a wire rack so steam does not soften the underside.

STEP 2

Hull the strawberries. Halve smaller berries and quarter larger ones. Keep raspberries and blueberries whole.

STEP 3

Toss the strawberries very gently with the lemon juice. If the berries are noticeably tart, add 1 tsp icing sugar; otherwise leave them unsweetened.

STEP 4

Place one warm waffle on each plate. Spoon the Strawberry Mascarpone generously over one section of each waffle rather than spreading it flat.

STEP 5

Arrange the fresh berries over and around the mascarpone, keeping some waffle surface visible.

STEP 6

Serve immediately. Add only a very light drizzle of maple syrup if required.