

Vin santo strawberries with vanilla spiced yoghurt

Serves 2

Preparation: 10 minutes

Cooking: 5 minutes

1/3 cup (80ml) vin santo (or other dessert wine)

2 tbs caster sugar

1 cinnamon stick

3cm piece orange zest

250g punnet strawberries, hulled, halved

Vanilla spiced cream

1/3 cup (90g) fresh ricotta

1/2 cup (130g) thick Greek yoghurt

2 tbs icing sugar, sifted

1/2 tsp vanilla bean paste

To make the vanilla spiced cream, place all ingredients in a medium size bowl and beat with a whisk until smooth and creamy. Cover with plastic wrap and set aside in fridge until needed.

Place the vin santo, sugar, cinnamon and orange zest in a small saucepan and bring to the boil over a low heat, stirring to dissolve the sugar. Simmer for 2 minutes, then add strawberries and remove from heat. Set aside to cool in syrup.

To serve, divide vanilla cream and berries between glasses.