

Fresh strawberries only take minutes to roast and release all their delicious juices. Ricotta and natural yoghurt combined makes a healthier alternative to cream or mascarpone, but still with a rich creamy texture.

Roasted strawberries with rosewater, ricotta yoghurt cream & pistachios

Serves: 4

Preparation time: 20 minutes

Cooking time: 10 minutes

GF

500g fresh strawberries, hulled, halved
1 ½ tablespoons pure floral honey
Few drops rosewater
240g (1 cup) fresh ricotta
1 tsp vanilla bean paste
190g (½ cup) thick Greek or natural yoghurt
½ teaspoon ground cinnamon
Chopped pistachios, to garnish

1 Preheat oven to 180°C or 160°C fan forced. Place strawberries in a large roasting dish, drizzle with 2 teaspoons of the honey and the rosewater. Roast in preheated oven for 5-10 minutes or until just tender.

2 Meanwhile, place ricotta, remaining honey, vanilla, yoghurt and cinnamon in a medium bowl, whisk until well combined.

3 To serve, layer the ricotta cream and strawberries in serving glasses. Garnish with chopped pistachios.

Tip: rosewater is available from gourmet delis and Middle Eastern grocery store.