

Vin Santo strawberries with vanilla spiced yoghurt

This dessert literally takes minutes to prepare yet is impressive enough to serve at a dinner party. You can use any berries you like, or fresh figs cut into quarters is also delicious. The ricotta yoghurt cream is so much lighter than cream or mascarpone but just as delicious.

Serves 2

Prep: 10 min

Cook: 5 min

⅓ cup (80ml) vin santo (or other dessert wine)

1 tbs honey

1 cinnamon stick

3cm piece orange zest

250g punnet strawberries, hulled, halved

Vanilla spiced cream

⅓ cup (90g) fresh ricotta

½ cup (130g) thick Greek yoghurt

1 honey

½ tsp vanilla bean paste

1 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.

2 Place the vin santo, honey, 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.

3 To serve, spread vanilla cream over serving plates and top with the berries.