



# Roasted Strawberry Tiramisu Trifles



## For the Tiramisu Trifles:

These individual desserts are a fresh adaptation of classic tiramisu and, for that matter, classic strawberries and cream. I've learned over the years that people adore individual desserts because it makes them feel special.

The star ingredient is roasted strawberries, which is a great way to salvage fresh berries that looked good, but turned out to taste meh -- as is often the case with out-of-season berries. The heat makes the most of whatever flavor they have. On the other hand, if your fresh in-season strawberries are perfectly ripe, plump, delicious, and bursting with sweet flavor and aroma, roasting will concentrate their jammy sweetness and release syrupy juices. Or, you can skip roasting perfect berries and simply cap and slice or quarter them. I often use a mixture of fresh and roasted berries in these trifles, to enjoy the best of both.

Makes 8 servings

## INGREDIENTS

### Tiramisu Trifles

3 cups roasted strawberries  
with their juices (recipe follows)

1/4 cup Grand Marnier

1/2 teaspoon ground pink or  
black pepper

8 ounces mascarpone

1/2 cup sugar

2 teaspoons vanilla extract

1 1/2 cups whipping cream, chilled

24 crisp ladyfingers  
(aka *biscotti Savoirdi*)

Garnish with whole strawberries

## DIRECTIONS

- 1 Stir together the roasted strawberries, Grand Marnier, and pepper in a small bowl.
- 2 With a mixer on low speed, beat the mascarpone, sugar, and vanilla until smooth in a large bowl. Add the whipping cream and beat until soft peaks form.
- 3 Divide half of the whipped cream mixture evenly among eight 8-ounce serving glasses. A small spring-loaded scoop makes this easier and neater.
- 4 Stand 3 ladyfingers upright inside each glass, spacing them evenly. The whipped cream mixture will hold them in place.
- 5 Divide the roasted strawberry mixture among the glasses.
- 6 Top with the remaining whipped cream mixture
- 7 Cover and refrigerate until chilled, at least 4 hours and up to overnight.



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## For the Roasted Strawberries:

Roasting brings out the sweetness and flavor of fresh strawberries, leaving them plump and tender, but not as cooked down as jam or preserves. The roasted berries and their syrup keep well for a couple of the weeks in the fridge, which makes them a smart short-term preservation method when you have berries on the brink of going bad. It can also salvage berries that looked good when you bought them, but had disappointing flavor when you got them home.

If you have leftovers or want to make extra, roasted strawberries are also delicious on hot

biscuits, French toast, pound cake, ice cream, or a wedge of Fromager D’Affinois or Triple Crème Brie cheese.

Makes about 3 cups

## INGREDIENTS

### Roasted Strawberries

1 pound whole strawberries,  
capped (about 1 quart)

1/4 cup sugar

2 teaspoons lemon juice

Pinch of salt

2 teaspoons high-quality aged  
balsamic vinegar

Big pinch of cracked black pepper  
(optional)

## DIRECTIONS

- 1 Preheat the oven to 375°F . Toss together the berries, sugar, lemon juice, and salt in a small baking dish. Roast until the berries are tender and very juicy, about 30 minutes, depending on their size and ripeness. Let cool and then stir in the balsamic vinegar and pepper, if using. Store covered and refrigerated for up to 2 weeks.

THE KEY  
*Ingredient*  
with Sheri Castle