

## Berry Parfait (*Joy of Baking*)

Serves 4

- 720 ml) assorted berries  
(blackberries, blueberries, strawberries and/or raspberries)  
or other fresh fruit
- 5-25 g granulated white sugar, or to taste

### Cream:

- 115 g mascarpone cheese (or cream cheese)
- 120 ml cold heavy whipping cream (*cream with a 35-40% butterfat content*)
- 25 g powdered sugar, or to taste
- ½ tsp vanilla extract



1. Place all the **berries** (*cut strawberries into bite sized pieces*) in a large bowl and sprinkle with the **sugar**. Stir to combine and leave to **macerate for about 15-30 minutes**.
2. In bowl of a stand mixer, beat the **mascarpone, heavy whipping cream, powdered sugar** and **vanilla** just until soft peaks form.
3. Take four wine or parfait glasses and layer the berries with the cream.
4. Garnish with a sprig of fresh mint, if desired.

If not serving immediately, they can be covered and stored in the refrigerator for several hours