

# Chef from the Hood Recipes



**Chef:**  
Steven Peyer

**Restaurant:**  
Peter Lowell's West County Organic Cafe, Deli and Wine Bar

## **Strawberries & mascarpone!**

Mascarpone is a soft cheese you'll find in Pacific's cheese department. Try it in this easy, elegant dessert by Chef Steven Peyer. Recipe serves 4.

### ***Ingredients:***

2 pint baskets of organic strawberries  
organic sugar, 2 teaspoons/or to taste (Hain)  
a squeeze of a local organic meyer lemon  
8 oz. mascarpone (Stella Gio. or Mozz. Fresca)  
local honey, a few spoons/to taste (Gipson's)

***Serve with:*** amaretti biscotti (your favorite)

***Drink:*** recioto di soave or late harvest semillon

### ***To prepare:***

Allow mascarpone to come to room temp. Rinse, stem and halve strawberries. Gently stir sugar/lemon juice into berries. In another bowl, blend softened mascarpone with honey. Divide mascarpone onto serving plates, add strawberries and a few biscotti to each. Pour wine, serve at once!

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