

Berry Mascarpone Fool



Serves 4

Prep 15 mins

No cook

Easy

Ingredients

350g assorted berries

80 - 100g caster sugar

1 lemon, juiced

150ml double cream

85g mascarpone cheese

1. Reserve a few berries for decoration, then purée the remaining berries in a food processor or blender with the sugar, and rub through a fine sieve to remove the seeds. The resulting purée should be quite thick. Add the lemon juice.
2. Whisk the double cream until standing in soft peaks. Beat the mascarpone by hand to soften it, and then mix gently together with the cream. Stir half the berry purée through the cream mixture.
3. Divide the berry purée among 4 glasses and spoon the cream mixture on top of the purée. Decorate with the reserved berries. Chill for several hours before serving.