

CHEF SARA RHODES

LEMON AND STRAWBERRY PARFAIT

8 oz. mascarpone cheese
¾ cup Earth and Vine Meyer Lemon Pear
Marmalade
½ tsp almond flavored bakery emulsion
½ cup heavy cream
Strawberries, thinly sliced
1 cup crushed ginger snap crumbs
1 Tbsp. sugar
3 Tbsp. unsalted butter, melted

Mix the ginger snap crumbs and sugar together.
Add the melted butter to the crumbs and mix well.
Set aside.



With a hand mixer, mix the mascarpone cheese, marmalade and the emulsion in a bowl. In a separate bowl, whip the heavy cream to soft peaks. Fold cream into cheese and marmalade mixture.

Spoon a small amount of the gingersnap crumb mixture into a martini glass. Layer a few slices of strawberries on top of the crumbs. Add some of the cheese and marmalade mixture and smooth out. Repeat layer once more. Cover glass with film and refrigerate at least 2 hours before serving.

When ready to serve, top with a shingle cut strawberry and a few of the gingersnap crumbs.

Extra gingersnap crumbs can be kept in the refrigerator for a month.