



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

APR 2010
Recipe 10



Marinated Strawberries
& Seasonal Berries Over Pound Cake

Cook's Note: My sister-in-law, Shelley Bezemer, was kind enough to share this delicious recipe. As strawberry season has just begun, I thought it was a good time to share it!

Enjoy!
-George

(photo by Marc-Henri)

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Marinated Strawberries & Seasonal Berries over Pound Cake.

PREPARATION

Prepare Fruit

- 1 - In small bowl, toss the strawberries, vinegar and sugar. Let fruit marinate for at least 30 minutes.

Prepare Whipping Cream

- 1 - In a medium bowl, beat the cream and vanilla with an electric mixer until soft peaks form. Cover and refrigerate until ready to use.

Make Pound Cake

- 1 - Pre-Heat Oven to 325 degrees
- 2 - Grease and flour a 9x5x3-inch loaf pan.
- 3 - Bring butter and eggs to room temperature.
- 4 - In a small bowl, stir together the flour, baking powder, salt and nutmeg.
- 5 - In a larger mixing bowl, beat the butter on medium speed for about 30 seconds. Gradually add sugar, beating about 5 min. or until fluffy. Add the vanilla and then the eggs, one at a time, mixing well after each addition; scrape down bowl. Gradually add dry ingredients to egg mixture beating on low speed just until thoroughly combined.
- 6 - Pour batter into prepared loaf pan. Bake at 325 degrees for 55-65 minutes or until cake tester comes out clean.
- 7 - Cool for 20 minutes, then turn out of pan onto cooling rack and cool completely.

To Serve

- 1 - Slice pound cake into ½ inch slices.
- 2 - Brush each slice of pound cake with the amaretto liqueur, then spoon fruit mixture over the cake.
- 3 - Top each with a dollop of whipped cream, sprinkle with crushed biscotti cookies, and serve.

INGREDIENTS

- 1 quart fresh strawberries, hulled and halved
- 1/3 cup aged balsamic vinegar
- 1-2 tbsps sugar
- 1/3 cup cold heavy whipping cream
- 1/2 tsp vanilla
- 4 slices fresh pound cake
- 1/3 cup amaretto liqueur
- 6 biscotti cookies crumbled (optional)
- 1/2 quart seasonal berries (optional)

Pound Cake

- 1 cup of butter
- 4 eggs
- 2 cups all-purpose flour
- 1 tsp baking powder
- 1/4 tsp salt
- 1/4 tsp ground nutmeg
- 1 cup sugar
- 1 + 1/2 tsp vanilla

COOK'S NOTE:

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Bon Appetit!
-George