

Marinated Berries over Pound Cake w/ Mascarpone Cheese



WINE PAIRING: TORII MOR 2005 LATE HARVEST

Serves: 4 - 6 people

GEWÜRZTRAMINER

Ingredients:

1½ cups assorted fresh berries, i.e. raspberries, blackberries, marion-berries, blueberries, or whatever is in season

½ cup TORII MOR Late Harvest Gewürztraminer

Pound Cake, preferably almond flavored, purchased from your favorite bakery (Angel Food cake would be good as a lighter substitute)

½ cup whipping cream

¼ cup mascarpone cheese

powdered sugar to taste

Combine the berries and Gewürztraminer in a small bowl. Cover and refrigerate for at least an hour and up to overnight.

Whip the cream until soft peaks form. Add enough sugar to sweeten

slightly. Continue to whip until glossy, stiff peaks form. Beat the mascarpone cheese with a whisk to lighten the consistency. Fold the cheese into the whipped cream just until incorporated. (Can be done the day before; Cover and refrigerate.)

Cut pound cake into thick slices and cut each slice into two triangles. Place one triangle on each plate. Top with marinated berries. Lean the other pound cake triangle off to one side so as not to completely cover the berries. Garnish with a dollop of the mascarpone-whipped cream mixture.

“Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine”