

ROOSTERS BISTRO – Trevor Littlejohn

Strawberry Shortcake with Mocha Whipped Cream

Prepared cake	1
Strawberries, hulled and sliced	2 lg pints
Peaches, sliced	12
sugar	1 cup
orange zest	1
Grand Marnier	splash
Ginger, peeled & grated (optional)	½ root
cream, 34%	1 litre
vanilla	1 tbsp
cocoa powder	1tbsp
instant coffee	2 tbsp
sugar	2 tbsp
sugar	2 cups
water	1 cup

Place strawberries and peaches in large pot on med heat. Add sugar and stir. Add orange zest. Add ginger if desired. Add Grand Marnier. Continue to stir occasionally until juices thicken, approx 20 – 25 minutes.

In a large bowl, add whipping cream, vanilla, cocoa, instant coffee and sugar and beat on low for a few minutes. Turn to high until whipped and peaks form. Chill in fridge until needed.

In a med size pot, add the 2 cups of sugar and water. Turn on med heat and leave it, do not mix or stir. When it has turned into syrup, stir and drizzle onto parchment paper. When it cools, you will use these candies as garnish.

To assemble the shortcake, place cake on bottom of serving dish. Spoon fruit mixture over cake. Pipe mocha whipped cream on top. Garnish with sugar drizzles and enjoy!