

Seasonal Foods: Strawberries | April 2007 | CCM Staff

Welcome to strawberry country. If you fancy this fruit, then you have surely been anticipating a visit to one of the Central Coast's many roadside strawberry stands – it's that time of year. Our fresh, farm-ripened berries are a deep, intense red from top to bottom, without the white "shoulders" and spongy interiors which indicate a berry picked un-ripe and far away. Once you've gathered your share, using them quickly is key. If they must be stored for a few days, place them unwashed in a closed container. When ready to use, wash and trim them and dry on paper towels.

Turbinado Crusted Strawberries with Goat Cheese & Marsala Dipping Sauce

Serves 4

*12-16 small strawberries
1 egg white, lightly beaten
½ c Turbinado sugar
2 Tbsp goat cheese
2 Tbsp sour cream
½ c Marsala
1 c heavy cream
salt
Meyer lemon juice*

Place sour cream and goat cheese in blender, reserve.

Place Marsala in non-reactive saucepan over medium heat; cook to reduce by 90%. Add the

heavy cream and continue to cook until reduced by 60%. Add the hot cream and Marsala to the blender and immediately pulse until everything is homogenized. Season with salt and lemon juice, and keep warm.

Place egg white in a small bowl. Place turbinado sugar in another bowl. Using a pastry brush, lightly paint each strawberry with the egg white (carefully so you don't bruise the fruit). Roll each strawberry in the sugar, coating evenly. Place coated strawberries on a platter and serve with warm sauce for dipping.



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