**Strawberries in Moscato**

Talk about a simple, yet delicious dessert! I’ll give this one the prize.

As I type this, it is a cold December day and I’m daydreaming about the warm July day when the idea for this popped into my head. It must have been an inspiration from God, because oh baby it is yummy! Moscato d’Asti is a sweet, sparkling, low-alcohol wine from the area of Asti in Piedmont. It is made from the Moscato (Muscat) grape and is wonderful for an apéritif or a “not too sweet” dessert wine. Pour it over some fresh sliced strawberries and top with whipped cream and anybody will be impressed!

**Serves 4**

2 pints fresh strawberries
1 bottle Moscato d’Asti
1 cup of whipping cream
2 tablespoons powdered sugar

1. Chill glasses and the mixing bowl in which you will be whipping the cream.
2. Slice strawberries into halves or quarters. Reserve a nice one to use as a garnish for each serving. To prep the garnish berry, place it stem side down on a cutting board and slice into 5-6 slices, being careful not to slice all the way through to the stem. Fan out gently.
3. Whip the cream and powdered sugar until stiff. Be careful not to over whip and turn to butter.
4. Place strawberries in individual serving glasses and pour Moscato over the top (slowly so it does not fizz over).
5. Top with whipped cream and sliced strawberry.

**Frankie’s Tips:**

♦ If you like your whipped cream even a little richer and firmer, try adding some mascarpone cheese to it (that’s what I did here). It makes a good thing taste even better.

♦ I left the traditional vanilla out of my whipped cream so as not to compete with the Moscato flavors.

♦ Personally I would only make this when strawberries are in peak season. Off-season strawberries lack so much in flavor. I really like the local northwest strawberries we enjoy in June and July.

♦ This would also be very delicious with fresh raspberries.