



STRAWBERRIES DRESSED AS SANTA CLAUS

Suggested by  FONDATION
RESSOURCES
POUR LES
ENFANTS
DIABÉTIQUES

INGREDIENTS

- 1 box 454g of strawberries
- 1/4 cup (250ml) sugar
- 1/2 cup (125 mL) mascarpone cheese
- 1/4 cup semi-sweet chocolate chips (2 per strawberry)
- 1/2 teaspoon vanilla extract
- Icing sugar

PREPARATION TIME

- Preparation | 15 mins
- Servings | 20

5G CARBS PER SANTA CLAUS

METHOD

- Use a knife to cut strawberries stem, leaves and create a base for them to stand on
- Cut off the pointed end of the strawberries (about 1/3) and set aside for the toque
- In a bowl, combine the mascarpone cheese, sugar and vanilla. Beat for about 5 minutes, until the mixture is smooth
- With a spoon, move the mixture into a ziploc bag where you will have cut a small hole in one corner
- By squeezing the ziploc bag to release the mixture, decorate your strawberries by making them a beard, a pom-pom on the pointed end of the hat and buttons for Santa's coat
- Finish by adding two chocolate chips to make the eyes
- You can also sprinkle some icing sugar to make a snow effect