



QUICK TRICK

TRES LECHE VERY BERRY SHORTCAKE

4 cups mixed berries (blueberries, raspberries, chopped strawberries)
4 Tablespoons granulated sugar
1 cup heavy cream, chilled
1 Tablespoon granulated sugar
3 ounces heavy cream
3 ounces evaporated milk
3 ounces sweetened condensed milk
4 Tablespoons Sweet Lemonchatta Lemon Moscato
8 shortcake dessert shells or sponge cake shells
1/4 teaspoon ground cinnamon or as desired

In a medium sized bowl, combine mixed berries and sugar; stir to coat; set aside to macerate about 30 minutes.

In a chilled bowl, beat heavy cream with sugar until fluffy. Place in decorating pastry bag with rosette tube; chill in refrigerator until serving.

In shallow pie pan, stir together heavy cream, evaporated milk, condensed milk, and Moscato to combine.

Use 8 individual dessert plates. Dip both sides of each cake shell into mixture to coat, about 4 to 5 seconds each side. Place each shell in center of individual dessert plates. Spoon about 1 tablespoon remaining milk mixture in center of each cake shell. Place in refrigerator to chill about 20 minutes or chilled.

To serve: Fill each chilled dessert shell generously with berries, top each with a rosette of whipped cream; lightly drizzle a few berry juice drops over whipped cream; sprinkle dessert as desired with ground cinnamon.

Yield: 8 individual desserts