









Your trusted building & hardware supply partner

264 Main St. North Acton, Ontario L7J 1W9 Ph: 519-853-1970 • Fax: 519-853-2542 Celebrating Canada 2021

## Bring a red and white dessert to the party

A chilled summer dessert is a great way to celebrate Canada's birthday and this one features local strawberries and Ontario goat cheese that achieve a Canada Day worthy red and white effect. Fragrant fresh local strawberries create a tasty topping for this cold creamy dessert featured in the recipe section of the Ontario Farm Fresh website.

**Method:** In a bowl and using electric hand mixer, beat together cheese, sugar, cream and liqueur until smooth and fluffy. Cover and refrigerate for at least 1 hour or until well chilled.

**Strawberries:** Meanwhile, in a bowl, stir together strawberries, sugar, vanilla and orange rind until well coated.

Divide cheese mixture into bowls and top with strawberries.

Makes 6 servings.

**Make-ahead:** Goat cheese mixture can be made up to three days ahead.

For a richer and creamier taste, let the cheese

### Strawberries and Chevre Romanof

- 1 large log (10 oz/300 g) Ontario chevre (soft, unripened goat cheese), at room temperature
- 1/4 cup (50 mL) granulated sugar
- 1/4 cup (50 mL) 35% whipping cream
- 2 tbsp (25 mL) orange liqueur

#### Strawberries:

- 3 cups (750 mL) sliced fresh strawberries
- 3 tbsp (45 mL) granulated sugar
- 1 tbsp (15 mL) pure vanilla extract
  - 1 1/2 tsp (7 mL) grated orange rind



mixture come to room temperature to serve. Prep Time: 10 minutes

#### Cook Time: n/a

Per serving: About 276 cal, 10 g pro, 14 g total fat (9 g sat fat), 25 g carb, 2 g fibre, 36 mg chol, 189 mg sodium. %RDI: iron 9%, calcium 8%, vit A 19%, vit C 83%

Source: Ontario Goat Cheese (ontariogoatcheese. ca)

Find more recipes at www.farmfreshontario.com.



A Halton halton.ca ( 311

# Happy Canada Day!

Please celebrate safely while following Public Health guidance.



