

Baileys Mascarpone Dip

Recipe contributed by Jo-Anne Clifford, Inspirational Women Speaker

Makes 1 1/3 cups | Prep: 5 minutes



Ingredients

250g tub mascarpone
¼ cup firmly packed brown sugar
2 tablespoons Baileys The Original Irish Cream

To serve:

Strawberries
Chocolate wafer rolls
Almond bread

Preparation

1. Place all ingredients in a medium bowl. Using a wire whisk, gently whisk until combined. Cover. Refrigerate for 1 hour before serving.
2. Serve dip with fresh strawberries, wafer rolls, almond bread or your favourite fancy biscuits.
3. Dip can be made one day ahead. Keep, covered, in the fridge.

“This is part of my New Year’s Eve feast and I serve this a couple of hours after my ribs dish to give everybody a much needed sugar boost that would perk up any ‘would be retiring early friends’.

Baileys Mascarpone Dip served with Chocolate Wafer Rolls and fresh large strawberries belies the small effort of 5 mins it took to make it in the morning and it’s one of the most decadent deserts you will ever serve”.
- Jo Clifford

Image from NewIdea