Semi Homemade Strawberry Dessert

Ingredients

1 packet Godiva White Chocolate Pudding

2 cups cold milk

2 pound cake loaves (you will have some left over)

2 lb fresh strawberries, hulled

1 1/4 cups heavy cream, cold

3/4 cup powder sugar, sifted

1 tsp vanilla extract

8 oz mascarpone cheese, softened but still chilled

2 tablespoons chopped pistachios

1 1/2 tablespoons Limoncello Liquor (optional)

Method

Use the milk to mix the pudding according to package instructions. Chill the pudding. Chop about 2/3 of the strawberries into 1/4 inch dice. Slice the remaining strawberries for decoration. Line a loaf tin with plastic wrap ensuring that the plastic wrap hangs over all sides. Slice each pound cake lengthwise into three slices. Place one flat slice of cake in the bottom of the tin. Use the top, domed slices, to fill in the gaps along the sides. Spread a generous layer of pudding over the cake. Top with half the chopped strawberries. Top with another piece of cake and again use leftover pieces to fill in the gaps. Sprinkle the Limoncello over the cake. Top with more pudding and chopped strawberries. Top with another piece of cake, filling in the gaps. Fold the plastic wrap over the cake and refrigerate.

Place the cream in a large bowl. Whip 1 minute. Add the powdered sugar and vanilla. Whip until soft peaks form. Add the mascarpone and whip until stiff peaks form.

Invert the cake onto a serving plate. Remove the plastic wrap. Spread evenly with mascarpone mixture and decorate with sliced strawberries and pistachios.

Refrigerate remaining mascarpone cream for later use.

Buon Appetito!