

**2010 State Farmers Market
Strawberry Dessert Contest**

1st Place Winner

“Strawberry-Almond Cream Tart”

By: Kristina Harris, Raleigh, NC

Crust:

36 honey graham crackers (9 sheets)
2 Tablespoons sugar
2 Tablespoons butter, melted
4 teaspoons water

Filling:

2/3 cup (5 ounces) cream cheese
1/4 cup sugar
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract

Topping:

5 cups small fresh strawberries, hulled and divided
1/3 cup sugar
1/2 Tablespoon cornstarch

1 Tablespoon fresh lemon juice
2 Tablespoons sliced almonds, toasted

- 1) Preheat oven to 350 degrees. Line bottom of 9-inch tart pan with removable bottom with parchment paper.
- 2) To prepare crust, place crackers in food processor; process until crumbly. Add 2 Tablespoons sugar, butter, and water. Stir just until moist. Place cracker mixture in tart pan, pressing into bottom and up sides of pan to 3/4 inch. Bake for 10 minutes or until lightly browned. Cool on a wire rack.
- 3) To prepare filling, combine cream cheese, 1/4 cup sugar, and extracts in a medium bowl; stir until smooth. Spread cream cheese mixture evenly over bottom of tart shell.
- 4) To prepare topping, place 1 cup strawberries in food processor and process until smooth. Combine strawberry puree, 1/3 cup sugar, and cornstarch in a small saucepan over medium heat; stir with a whisk. Bring to a boil, stirring constantly. Reduce heat to low; cook 1 minute. Remove glaze from heat. Cool to room temperature, stirring occasionally.
- 5) Combine the remaining 4 cups strawberries and lemon juice; toss to coat. Arrange berries in a circular pattern over filling. Spoon glaze evenly over the berries. Sprinkle almonds around edge. Chill 3 hours before serving.

Yield: 8 servings

Source: Cooking Light Magazine

2ND Place Winner

“Liza Lou’s Strawberry Muddin Pie”

By: Liza Zaytoun, Raleigh, NC

Ingredients:

1 pkg double stuffed oreos
8 Tablespoon butter, melted
1 box of banana pudding
Dash of nutmeg
2 cups milk (whole)
2 ½ cups L&G Farm Strawberries, sliced and stems removed
1 ½ cup sugar
½ cup water
1 ½ gelatin packets, softened
3 cups heavy cream (will make left over mousse)
Strawberries for garnish

In a food processor or by hand, make oreo crumbs. The finer the better. Do so in half batches. Add 4 Tablespoons of butter at a time ‘til oreo crumbs are slightly wet and will hold together real nice. Pack into pie pans carefully about ¼ inch thick, evenly all the way around. Place in refrigerator to chill.

Now, make banana pudding according to box instructions, stirring in 2 cups of milk with pudding contents and dash of nutmeg, over medium-high heat. Stir constantly until it bubbles, then stir 1 more minute. Allow to sit for 5 minutes, stirring twice to break up any lumps. Allow to cool for a bit more (to warm temperature), then add ¾ inch layer to oreo crust. Chill in refrigerator.

For mousse, over medium high heat, cook strawberries, sugar, and water stirring constantly for about 5 minutes. Once it begins to boil, reduce heat to low and let simmer for 10 minutes. All gelatin and stir in until dissolved. Remove from heat and transfer to a large bowl and let cool to room temperature.

In a mixer or with hand mixer, whip cream until it has soft peaks. Add cooked strawberry puree very slowly while continuing to beat mixture on medium speed. Taste to see if needs more sugar, in your opinion.

Add mousse to top of pie, mounding it on! Place back in refrigerator to chill overnight.

Garnish with sliced strawberries and enjoy!

3rd Place Winner

“Chocolate Covered NC Strawberry Tart”

By: Mary Boury, Knightdale, NC

Ingredients:

$\frac{3}{4}$ package refrigerated sugar cookie dough

1 $\frac{1}{2}$ cups melted chocolate chips

1 cup Heavy cream

1 teaspoon vanilla

4 Tablespoons butter

2 cups NC Strawberries

White chocolate chips melted for garnish

Bake cookie dough in a 9” tart pan – press thin- cook on 375 degrees for 20-25 minutes until brown.

Heat cream and butter until first starting to boil. Add to chocolate chips in a bowl. Let sit, then stir until combined. Add vanilla, and let sit at room temperature until set.

Line dough with sliced strawberries. Add chocolate sauce – top with whole berries. Drizzle with white chocolate.