

Strawberry Santas



Strawberry Santas Recipe

Easy to make, your kids will love these yummy holiday treats and can help you put together.

Yields: About 22 Strawberries

Cream Cheese Mousse

7.5 ounces (230g) cream cheese, room temperature

5 Tbsp (50g) powdered sugar

A few drops orange flower water (optional)

1 vanilla bean, scrape out seeds or 1 tsp (5ml) vanilla extract

1/3 cup (80ml) heavy cream, chilled

Powdered sugar for dusting.

Method

Wipe off strawberries using a wet paper towel. Chop off the base so they can stand up on a plate. Slice the tip off each strawberry to make the 'hat'; set aside. Cut strawberries in half and scoop out a small ball of flesh (base only; this will prevent filling from sliding off) using a small melon baller 22ø (cuillère Parisienne). Beat cream cheese, sugar, orange flower water and vanilla using the paddle attachment first for about 3 minutes on medium high speed. Pour in heavy cream and continue beating for 2 minutes more. Stop the mixing and swap out the paddle for the whisk attachment. Scrape down the sides and bottom of the bowl with a rubber spatula. Beat for about 30 seconds on high speed to smooth it out. Spoon or pipe out cream cheese mousse on top of strawberry base for the 'face' and 'beard' using an open star pastry tip .38" /1cm) diameter. You can use a plain pastry tip as well; it is totally up to you. You can also add eyes using small chocolate chips chia seeds. Set the 'hat' atop the 'face'. Finish out the hat with a dot of cream cheese filling. Dust strawberry Santas with powdered sugar if desired and serve.