

Strawberry Grand Marnier Lasagna

For The Love of Lasagna

Lactalis Retail Dairy (Sorrento Cheese)

1 cup ricotta cheese

1/2 cup powdered sugar

2 teaspoons vanilla extract

zest of one lemon

1 cup heavy cream

4 cups frozen strawberries, thwed and quartered

4 tablespoons Grand Marnier liqueur or other orange liqueur

1 tablespoon balsamic vinegar

zest of two oranges

4 tablespoons sugar

2 16 ounce pound cakes, thawed

2/3 cup walnuts, toasted and chopped fine

Mix the ricotta, powdered sugar, vanilla and lemon zest in a medium bowl. Whip the cream by hand until medium peaks are formed. Fold the cream into the ricotta mixture.

Mix the strawberries, liqueur, balsamic vinegar, orange zest and sugar in a medium bowl. Let stand for 15 minutes.

Pulse half of the strawberry mixture in a food processor until chopped but not pureed. Add this to other strawberries and combine. Adjust for sweetness with extra sugar if needed.

To assemble, slice pound cakes in half down the middle. Reserve one half for later use. Stand remaining cake halves on end and slice each into four wide slices.

Place four wide slices in an 8x11-inch baking dish. Top with half of the ricotta mixture. Top this with 1/3 of the strawberry mixture and 1/3 of the walnuts.

Place another layer of four slices of pound cake on top and press firmly to compact.

Repeat layers of ricotta, strawberry and walnuts, pressing to compact. Top with last layer of four slices of cake. Top with the rest of the strawberry mixture and the walnuts.

Per Serving (excluding unknown items): 6519 Calories; 349g Fat (46.5% calories from fat); 108g Protein; 794g Carbohydrate; 28g Dietary Fiber; 2456mg Cholesterol; 3919mg Sodium. Exchanges: 1/2 Grain(Starch); 6 1/2 Lean Meat; 14 1/2 Fruit; 1/2 Non-Fat Milk; 65 1/2 Fat; 36 1/2 Other Carbohydrates.