

Strawberry Shortcake Crumble Parfait Cups

Makes: 4 parfaits

Active time: 15 minutes

Total time: 35 minutes

1 pint strawberries, rinsed, hulled and thinly sliced

1 lemon, zested and juiced

$\frac{2}{3}$ cup sugar plus 1 tablespoon, divided

Kosher salt, to taste

6 (1 ounce) packs Lorna Doone shortbread cookies

1 $\frac{1}{2}$ ounces freeze dried strawberries (about 1 cup)

4 tablespoons unsalted butter, melted

1 $\frac{1}{2}$ cups heavy cream

2 teaspoons vanilla extract

In a medium bowl, mix strawberries with lemon zest, lemon juice, $\frac{1}{3}$ cup sugar (you may need to use more or less, depending on the sweetness of the berries), and a pinch of salt. Let macerate on the counter until berries soften and become syrupy, at least 30 minutes or up to 2 hours.

In a zip top bag, add shortbread cookies and freeze dried strawberries. Seal bag tightly and use a rolling pin to crush the cookies and strawberries, keeping some pieces coarser (the size of a pea) and crushing some up to finer pieces (like dust) for a varying texture. Pour the mixture in a medium bowl and mix with melted butter, 1 tablespoon sugar and a big pinch of salt. Add a spoonful or two of the syrup from the macerated strawberries. The mixture should resemble wet sand. Set aside.

In a medium bowl, add cream, remaining $\frac{1}{3}$ cup sugar, vanilla extract, and a pinch of salt. Use a whisk or hand mixer to whip to medium soft peaks.

In four glasses, add a couple tablespoons of shortbread crumble to each. Top each with a layer of whipped cream, then a big spoonful of the macerated strawberries and their juice. Repeat with another layer of crumble, then cream, then finish with a garnish of more crumble. Serve immediately.