

STRAWBERRY RECIPES

Fruity, caramel, spice and green herbaceous, pineapple, clove, wild grape notes

Anise, cinnamon, clove + Strawberry

Borage + Strawberry 9in tea sandwiches with cream cheese

Soft cheeses + white chocolate + Strawberry

STRAWBERRY ALMOND SAUCE

Blend 2 Pounds ripe Strawberries with 2 Tablespoons powdered sugar and 3 Tablespoons each of Amaretto and water. Pour over sponge cakes & ice cream.

STRAWBERRIES JUBILEE

Cook Strawberries in a little Sambuca and serve over Ice Cream.

STRAWBERRY DRESSING

Purée ½ Pound Strawberries with 1/3 Cup olive oil + 1/3 Cup grapeseed oil gradually until you have a good blend. Season with pinches of salt, pepper & sugar. Dress Mesclun greens and top with toasted Almonds & Gorgonzola

STRAWBERRY CLAFOUTIS

For 4 - 6 Cups Strawberries, washed, dried & hulled

1 Cup Sugar

2 Egg Yolks

1 Egg

½ Cup Butter, melted

1 Cup Flour

1 teaspoon Chambord, optional

¼ teaspoon Almond Extract

1 Cup Milk

40 minutes at 400F.

STRAWBERRY CLAFOUTIS 2

Oven 350F

Toss 8 oz Strawberries with 2 teaspoons Cornstarch and line a baking dish with the halves. Whisk together 3 Eggs, 1 Cup Milk, 2/3 Cup Flour, ¼ Cup Sugar, 1 ½ teaspoons Vanilla Extract and a pinch of Salt. Pour over strawberries and bake until golden brown and set in the center, about 50 minutes

STRAWBERRIES ROMANOFF

Marinate strawberries with 50:50 mixture of Orange Juice and Orange Liqueur. Stir into Crème Chantilly.

ROASTED STRAWBERRIES

Pre-heat oven 300F. Hull 2 pints strawberries and then toss with 2 Tablespoons sugar. Spread out on a baking sheet in a single layer. Roast until the juices have thickened and the berries are quite soft, about 25 minutes. Remove and let cool to room temperature. Serve with custard or yoghurt.