

Black Pepper & Balsamic Strawberries

TIME
10 MINUTES PLUS MARINATING TIME

SERVES
6

CUISINE
MEDITERRANEAN, WORLDWIDE

SULTRY
🌶️🌶️

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DIETARY:
Nut Free, Vegetarian

MAKING THIS RECIPE

Ingredients

- 1kg strawberries
- 4 tablespoons of Balsamic vinegar
- 2 level tablespoons brown sugar
- 2 or 3 [Long Pepper](#) catkins, crushed then ground in a mortar & pestle (alternatively use quarter of a teaspoon of any ground black pepper)

Method

This idea came from Ina Garten of Barefoot Contessa fame in the USA. It sounded an unlikely mix of flavours, but on testing it out we found that it really does have the Wow factor, so we've come up with our own version!

Cut the strawberries into thick slices.

In a large bowl mix together the Balsamic vinegar, sugar and pepper.

Gently stir the sliced strawberries through the mixture and leave to marinate for up to an hour at room temperature.

Serve with a scoop of vanilla ice cream, sprinkle with some lemon zest and garnish with fresh basil.

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Long Pepper, Whole

£ 2.95

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Korma Daal
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