Strawberries, Balsamic & Pepper

August 21, 2017

Simply ripe strawberries, aromatic freshly ground black pepper with a beautiful ‘bursting garnish’ of Balsamic Flavour Pearls. Delicious, fresh & quick to prepare.

When you can get your hands on some **great fresh local produce** it’s wonderful to keep things simple and let the produce tell the story…

All you need to re-create this dish is…

- Fresh strawberries (allow around 1 cup per person as a stand alone dessert)
- Balsamic Flavour Pearls – 1 x 50g jar

- Black pepper in a grinder
- Extra virgin olive oil – a nice fruity one if you have it
- Balsamic reduction – (instructions below)

We gave our **strawberries a quick wash** and took off the green bit before putting them in the fridge (room temp is great too)

Whilst the strawberries were chilling out we took 1 cup of balsamic vinegar and a generous tablespoon of sugar and brought it to the boil on the stove for our **balsamic reduction**. Keep a bit of an eye on it but you want it to reduce by around half – it will look **glossy and a little syrupy** once its ready to come off the stove.

Now to put it together….

In a bowl large enough to gently tumble your berries, add a **small splash of olive oil** and a **generous grind of black pepper** and tumble until all berries have a **nice shine** and sprinkling of pepper.

Spoon into individual glasses or on a large share plate, drizzle some of the warm balsamic glaze over the fruit and finish with some of our Balsamic Flavour Pearls.

(the **warm glaze** gives a wonderful **contrast to the cool berries**…by all means serve it all at room temperature if it makes life easier when you are entertaining)

Until next time

Rodney & Fiona

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Q. What do you call a strawberry that uses foul language?

A. Berry Rude.