Sweet & Smoky Strawberries
RECIPE

Sweet & Smoky Strawberries

TIME	*shrugs*
INGREDIENTS	10 items
MAKES	6 servings

Smoked strawberry ice cream with barbecued strawberries, garnished with silver leaf. Served on a SKITTLES Desserts sweet ice cream and juice.

INGREDIENTS

- 1 Punnet of Gariguette Strawberries
- 100G SKITTLES
- 100G Water
- 300ML Double Cream
- 300ML Whole Milk
- 6 Egg Yolks
- 100G Strawberry Ice Cream SKITTLES
- 50G Isomalt
- 10G Freeze Dried Strawberries
- 1 Log Burning BBQ

Method:

1. Dissolve 100G SKITTLES into 100ML of water in a small pan, chill the liquid and place in a vacuum pac bag with fresh, firm strawberries. Vacuum on full and allow 1 hour in infuse.
2. In a separate pan, place strawberry SKITTLES, milk, and cream, and bring to a boil. Leave pan to one side and take one small log from a very hot BBQ (ideally birch wood).
3. Place the hot log direct into the mixture and allow it to infuse the smoky taste.
4. Pass through a fine sieve and pour over the yolks, whisking thoroughly.
5. Freeze for a Paco Jet or churn in an ice cream machine, as per directions of that machine.
6. Dissolve Isomalt over a high heat and spread onto a silicone mat into thin shards. Dust with dried strawberries.
7. To finish, grill the strawberries over the BBQ until the centre is just about soft and the

outside is charred.

8. Place into a warm sauté pan and deglaze with the remaining syrup from the bag.

NUTRITION:

Less than 250 calories per serving

More Recipes Like This

Watermelon Tartare

Cooking time

time varies

Ingredients

7 items

Rainbow Alchemy

Cooking time

3 minutes! lol

Ingredients

6 items

Choco Orange Ganache

Cooking time

you can't rush art

Ingredients

13 items

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