

# Fragrant Strawberry Soup

## Cas Spijkers



### Ingredients:

500 grams of strawberries  
30 grams of icing sugar  
2 tablespoons balsamic vinegar  
5 basil leaves  
freshly ground black pepper (3 rounds)  
4 sprigs of mint  
4 scoops vanilla ice cream  
4 crunchy almond biscuits

For 4 people:

- Wash the strawberries with the crown. Drain well. Keep 12 for garnishing the plate.
- Remove the crown and cut the big ones in halves.
- Puree the strawberries with the sugar, balsamic vinegar and basil in a food processor. Season with freshly ground black pepper.
- Divide the (well chilled) strawberry soup into 4 soup plates.
- Put a scoop of vanilla ice cream in the middle of the soup and top with three strawberries around. Garnish with a sprig of mint and a crunchy biscuit.



HOLLAND STRAWBERRY HOUSE