



Strawberries with Basil and Balsamic

Overview

Difficulty: Medium

Servings: 4-6

Preparation Time: 24 Hours

Cooking Time: 1 Hour

Ingredients

Ingredients for Strawberry Elixir

500g Frozen Strawberry

80g White Sugar

1g Citric Acid

300g Distilled Water

Ingredients for Basil Granita

15g Fresh Basil Leaves

80g White Sugar

30g Balsamic Vinegar

100g Mineral Water

400g Ice

1. Methods for Strawberry Elixir

Step 1A

Mix distilled water, white sugar, citric acid in a bowl.



Step 1B

Add the frozen strawberries into the mixture in step 1A, and refrigerate it for 24 hours.



Step 1C

Sieve the mixture without pressing the berries and discard the strawberry pulp.



Step 1D

Pour the liquid into a glass jar. Refrigerate it till the liquid is ready to serve.



2. Methods for Basil Granita

Step 2A

Boil mineral water in a pot. Add basil leaves, white sugar, balsamic vinegar, and mix them with a hand blender.



Step 2B

Strain the mixture into another bowl with ice around it.



Step 2C

Pour the mixture into an air-tight container and freeze the granite till it turns semi-solid.



Step 2D

Place some strawberries and granite into a bowl. Add strawberry elixir and serve.

