

Vodka Infused Strawberries with Marshmallow Foam

(Serves 6)

British strawberries are to be enjoyed and it is great to have an array of delicious recipes for a bit of variety. One of the simplest ways to enjoy whole, sun-ripened strawberries is to grate the zest of 1 lime and mix with a couple of tablespoons of caster sugar and serve that as a dip. Lime really brings out the flavour of strawberries and the light green sugar looks very pretty. For something a little more special, try serving this dish in tall, elegant glasses as a finale to an al fresco supper.

1. To make the marshmallow foam, use scissors to cut the gelatine leaf into two or three smaller pieces, place in a small bowl and cover with cold water from the tap.
2. While the gelatine softens, gently heat 1 tablespoon of the strawberry coulis in a small saucepan.
3. Lift the soft gelatine out of the water, squeeze out excess water and drop the pieces into the warm coulis. Stir to make sure the gelatine has dissolved, which it will do immediately. Leave to cool.
4. Whip the cream until firm. Add remaining coulis, Sirop and the gelatine mixture.
5. Refrigerate for at least 3 hours.
6. Run a sharp knife along the length of the vanilla pod to split it and use the blade to scrape out the seeds. Bring the water, caster sugar, vanilla seed and pod to the boil. Remove from the heat and leave to cool down. Add the vodka.
7. Halve the strawberries; add them to the vanilla syrup and leave to marinate for 10-15 minutes.
8. When you are ready to serve, remove the marshmallow foam from the fridge and whip with an electric whisk.
9. Arrange the strawberries in tall glasses and top with a scoop of ice cream or sorbet, and the foam. Garnish with a sprig of mint.

INGREDIENTS

- 300g strawberries
- 1 vanilla pod
- 75g caster sugar
- 75ml water
- 2 tablespoons vodka

Good quality lemon ice cream or sorbet

For the marshmallow foam:

- 1 leaf gelatine
- 100ml whipping cream
- 100ml strawberry coulis or purée
(buy coulis or make your own by pushing 150g ripe strawberries through a sieve and mixing the purée with a little icing sugar)
- 1-2 tablespoons Sirop de Fraises
(Monin is a brand that is quite readily available)