

# Red berries soup, black pepper and basil syrup |

Recipe for 12 tapas



## Description

Fresh strawberries infused in syrup, basil leaf.

## Note

To make a herb infusion that is very flavorful without being bitter, proceed the same way as for tea: hot liquid poured over the herb and infused a few minutes only.

## Ingredients

### For the strawberry soup

- 800 Gr Strawberry
- 100 Gr Sugar
- 200 Ml Water
- 6 Sprig(s) Basil
- 1 Unit(s) Lemon zests

### Finish

- 4 Turn(s) Freshly ground black pepper
- 12 Unit(s) Basil leaves

## Preparation

- Preparation time **15 mins**
- Preheat your at **0 F°**
- Resting time **30 mins**

### General preparation

Cut the strawberries into small pieces. Set aside the smaller basil leaves for garnish.

### Strawberry soup preparation

For the syrup, pour the sugar and water in a saucepan and boil the mixture. When the water begins to boil and the sugar has melted, remove pan from heat, add the basil leaves (taking care to keep those aside for decoration), steep 5 minutes, remove the leaves and then let cool your syrup in the refrigerator or an ice bath. When the syrup is cold, fold in the strawberry mixture and let steep 30 minutes.

To serve

Arrange the strawberries in syrup in small verrines, add a twist of black pepper, garnish with a basil leaf and serve chilled.

**Bon appétit!**