



## BASIL-INFUSED STRAWBERRIES WITH CHANTILLY MASCARPONE

### INGREDIENTS

Serves 4-5 people

#### SWISS MERINGUE

- 200g white sugar
- 100g egg whites

#### LEMON BASIL CREAM

- 2 eggs
- 90g white sugar
- 90g. lemon juice
- 10 basil leaves
- 110g room temperature butter
- 1 gelatin sheet

### DIRECTION

#### SWISS MERINGUE

- 1) Combine the egg whites and sugar in a bowl.
- 2) Heat the mixture in a bain-marie (double-boiler) until it reaches 40°C, stirring the whites so that they do not cook.
- 3) Beat the meringue with a mixer until it is firm.  
*Tip: Taste the meringue; if you no longer taste the grains of sugar, it's ready*

4) Pipe the meringue with a pastry bag (preferably use a 6-diameter piping nozzle) making small thin sticks on a baking sheet covered with parchment paper.

5) Dry the meringue sticks in the oven for 1 hour at 100°C with the oven door ajar to let the moisture escape.

*Tip: to remove them from the sheet after baking, use a spatula to avoid breakage.*

#### LEMON BASIL CREAM

- 1) Place the gelatin sheet in cold water for ten minutes to soften it.
- 2) Mix the basil and lemon together.
- 3) Beat the eggs and the sugar, add the basil and lemon juice mix
- 4) Cook the mixture in a saucepan, stirring constantly. When the mixture has reached 85°C, take it off the heat and add the gelatin and mix.
- 5) Place the mixture in a dish in a thin layer to bring down the temperature. When the mixture reaches 35°C, mix it with the butter.
- 6) Place plastic film over the mixture (ensuring the film comes in contact with the mixture) and store in the fridge.

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## BASIL-INFUSED STRAWBERRIES WITH CHANTILLY MASCARPONE

### INGREDIENTS

Serves 4-5 people

#### CHANTILLY MASCARPONE

- 100g heavy whipping cream
- 100g mascarpone
- 20g confectioner's sugar

#### BASIL INFUSED STRAWBERRIES

- 10 basil leaves
- 500g strawberries
- 100g water
- 100g sugar

### DIRECTION

#### CHANTILLY MASCARPONE

- 1) Beat all the ingredients together with a mixer until the texture is firm.
- 2) Put in a pastry bag fitted with a large nozzle.
- 3) Reserve in the fridge.

#### BASIL INFUSED STRAWBERRIES

- 1) Chop the basil.
- 2) Make a syrup by bringing the sugar and water to a boil.
- 3) When the syrup is lukewarm, add the basil to infuse the syrup.
- 4) Wash and cut 400g of strawberries into small 5-6 mm cubes.
- 5) Add the syrup to the strawberries
- 6) Reserve in the fridge.

#### DESSERT ASSEMBLY

- 1) Place a 5-6cm diameter circle (i.e. a biscuit cutter) on a plate.
- 2) Place the strawberries on the bottom of the circle.
- 3) Add a little bit of strawberry juice on the top.
- 4) Pipe small dots of cream and whipped cream on the strawberries
- 5) Remove the circle
- 6) Place a few sticks of meringue on the strawberries
- 7) Decorate with a few slices of strawberries and small basil leaves; Enjoy!



#### ACCORD VIN

Château Martinolles Crémant de Limoux Brut Rosé

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