



GARIGUETTE STRAWBERRIES IN WINE FROM THE DOMAIN

INGREDIENTS

- 600 g gariguettes strawberries
- Balsamic vinegar
- Syrah red wine
- Honey (from Silène des Peyrals, for instance)
- Fresh basil

DIRECTIONS

- Wash the strawberries, then remove the stalks.
- Stir together the vinegar, the red wine and the honey, then put aside.
- Cut the strawberries into quarters and put in a salad bowl.
- Pour the vinegar, red wine and honey mixture over the strawberries.
- Sprinkle a few basil leaves over the strawberries.
- Leave to macerate in the refrigerator for an hour before serving.



WINE PAIRING SUGGESTION

CÔTÉ MAS Rosé Aurore, IGP Pays d'Oc