

**STRAWBERRIES**  
*with Balsamic Vinegar*



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**STRAWBERRIES WITH BALSAMIC**

*Serves 6*

**INGREDIENTS**

— Available at Mediterranean Foods

- 500g strawberries
- 2-3 tablespoons superfine caster sugar
- **Balsamic vinegar**
- A drizzle of freshly squeezed lemon juice

**METHOD**

1. Trim the strawberries of their tops. If they are large, cut them into halves or, if they are very large, into quarters. If they are fairly small, you can leave them whole.
2. Place the strawberries in a mixing bowl and toss them with the sugar and a drizzle of lemon juice, just enough to moisten them.
3. Let them macerate for about 20-30 minutes, or until the sugar has completely melted and the strawberries have darkened a bit in colour and taken on a pretty sheen.
4. Arrange the strawberries in serving bowls and drizzle the Balsamic vinegar over them. Serve immediately.

*Buon Appetito!*

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