

Fresh Ideas featuring:

Fresh *Fruits*
from *Chile*



BALSAMIC STRAWBERRIES

2 cups balsamic vinegar
2 pints Chilean strawberries, stems removed

In a small saucepan, heat the balsamic vinegar over medium heat to a syrup consistency with small bubbles, about 30 minutes. You should have 1/2 cup. Chill the syrup in the refrigerator. Syrup can be stored in the refrigerator up to 2 weeks. Quarter the strawberries and drizzle with balsamic syrup to taste.

Serve over sponge cake wedges or cupcakes with sweetened whipped cream or vanilla bean ice cream.

Yield: 3 3/4 cups



Chilean Fresh Fruit Association
www.cffausa.org/foodservice

