



JERNEJ KITCHEN

MACERATED STRAWBERRIES (QUICK AND SIMPLE)

Macerated Strawberries are an easy dessert (gluten free & dairy free), made with 4 simple ingredients and perfect for cakes, pannacotta and other.

MAKES	500	G (1.1 LB)
PREPARATION:	5	MINUTES
MACERATE:	20	MINUTES
TOTAL TIME:	25	MINUTES

MACERATED STRAWBERRIES

450 g fresh strawberries (1 pound)

3 tbsp sugar

1 tbsp lemon juice

1/2 tsp vanilla extract

TOOLS AND EQUIPEMENT

kitchen knife

large bowl

STRAWBERRIES

Wash and hull the strawberries. Cut the small ones in half and quarter the large ones.

MACERATE

Place the strawberries in a large bowl. Add the sugar, lemon juice, and vanilla extract. Stir to combine and allow to stand at room temperature for 20 - 30 minutes for strawberries to release their natural juices, but not too long.

SERVE

Serve macerated strawberries by dividing it between two serving bowls. Optionally add some whipped cream and chopped almonds or use the macerated strawberries in cakes, pudding, pannacotta, waffles, pancakes... Store in an airtight container in a fridge for up to two days.