

Sumac Roasted Strawberries with Yoghurt Cream

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For the strawberries

600g ripe strawberries, hulled, cut in half lengthways

1 1/2 tbsp sumac

70g icing sugar

1 lemon, zest and juice

80ml water

1/2 bunch mint, half as sprigs, and half finely shredded

1 vanilla pod, split lengthways, seeds scraped or 1 tsp vanilla paste

For the yoghurt cream

900g Greek-style yoghurt 70g icing sugar

120ml double cream

1/4 tsp salt

Preheat the oven to 200C FF. Toss the strawberries with the sumac, lemon zest + juice, the mint sprigs and vanilla pod or paste, icing sugar + water. Transfer to an ovenproof dish + roast for 20 minutes. Take it out + stir it once or twice. Allow to cool then remove the mint sprigs + pod.

Place the yoghurt into a bowl with the icing sugar and salt. Mix, then transfer to a sieve lined with muslin + set over a bowl. Tie the muslin into a bundle + with string or an elastic band + weigh down with another heavy bowl or jug, refrigerate for 30 minutes.

Squeeze out as much liquid as possible, until it weighs around 550g of thick yoghurt. Stir in the cream. Refrigerate until ready to use.

Use a little of the roasted strawberry juice to gently fold through the yoghurt cream mix for a rippled effect. Spoon some cream onto plates top with berries, juice and shredded mint.

