



INGREDIENTS

- 250g strawberries
- 60ml Cointreau
- 50g butter
- 2 tablespoons brown sugar
- Vanilla bean ice cream, for serving

Strawberries in Cointreau

So simple, it's hardly a recipe at all, this is my go-to dish when I want a super-quick delicious finish to a meal. It's perfect for a night in for two, and just as easily multiplied for a casual dinner party. In summer, when it's easier to get full-flavoured strawberries, I often just marinate them for a few hours or overnight, and don't bother cooking them. I enjoyed a sparkling rosé from Pierre's Wines in the Hunter Valley with this. It's much drier than you'd normally serve with dessert, but I liked the contrast, and the smoky, funkiness from the wood-matured pinot noir that's blended into the chardonnay-pinot base before bottling. For a more conservative match there's always a little more Cointreau.

Serves 2

METHOD

1. Hull strawberries and cut them in half or quarters, depending on size.
2. Put them in a bowl and pour the Cointreau over them.
3. Cover and leave at room temperature for an hour or so.
4. Melt butter in a frying pan, add sugar and stir until bubbling.
5. Add strawberries and marinating juices and stir for a minute or so until they begin to soften.
6. Serve over vanilla ice cream.