



#### INGREDIENTS

- 1 punnet strawberries
- ¼ cup castor sugar
- Palmiers (or other crisp biscuit), for serving

## Caramelised Baked Strawberries

Throughout much of the year, strawberries are more about colour than taste. Heating them, especially with a touch of sugar, brings out their natural flavour and this recipe is inspired by one Janni Kyritsis taught me when we wrote *Wild Weed Pie* together. Baked strawberries make a simple dessert served with vanilla ice cream or crisp puff pastry biscuits, such as [palmiers](#); we serve them with Janni's double-baked chocolate soufflé in Be Inspired's Month of Greek as their acid balances the sweetness of the chocolate so well! Serve a glass of sparkling red dessert wine Brachetto d'Acqui from Enrico Serafino with these strawberries for a truly memorable finish to any meal.

**Serves 2**

#### METHOD

1. Preheat oven to 200°C.
2. Rinse and hull strawberries, but don't dry them.
3. Roll them in castor sugar to coat well.
4. Arrange on a baking paper-lined baking tray, spaced out in a single layer.
5. Place in the oven for 10 minutes or so, until they soften slightly and sugar starts to caramelize.