

By: Miguel Ángel Mateos



Spiced strawberries with **Black Garlic.**



DIFFICULTY
LOW



TYPE OF CUISINE
MEDITERRANEAN



Nº OF SERVINGS
4



TYPE OF DISH
DESSERT



PREPARATION TIME
30 MINUTES



VARIETY OF GARLIC
BLACK

Ingredients

- 6 cloves of Black Garlic
- 200g strawberries
- 10g Pine nuts
- 100g sugar
- 1 cinnamon stick
- 2 star anise
- Pink, white or black whole pepper corns

Step by Step



1. Remove the stems from the strawberries, wash them and cut them into quarters.
2. Add 100cl of water and sugar to a pan on a medium heat until the sugar dissolves.
3. Lower the heat and add the cinnamon stick, pepper grounds and star anise.
4. When the liquid begins to thicken, add the strawberries and leave to cook for about 5 minutes.
5. Take off the heat and add the black garlic cloves.

FINISHING THE DISH:

6. Put the strawberries in the centre of the plate and pour the syrup you have made over the top.
7. Decorate with the cinnamon, star anise and black garlic, and add a few pine nuts on the top.



CHEF'S TIPS Miguel Ángel Mateos:

- This dessert can be served both freshly-made (i.e. hot), or cold.
- The contrast between the sweet and spicy flavours is very pleasing to the palate.
- We can use white, pink or black pepper, always in small quantities, approximately 4 corns of each. In our case we have mixed 3 types of pepper, bearing in mind that the flavour of the pink and white will dominate over the black.