

Strawberries Romanoff with vanilla ice cream

Serves 4

Ingredients

STRAWBERRIES ROMANOFF

- **400 g** strawberries
- **700 g** vanilla ice cream (shop-bought or homemade)
- Whipping cream
- Orange liqueur and vodka
- **5 tbsp** icing sugar
- Fresh mint
- Almond tuiles, to serve

HOMEMADE VANILLA ICE CREAM (OPTIONAL)

- **300 ml** whole milk
- **150 ml** whipping cream
- **1 tsp** vanilla extract
- **4** egg yolks
- **100 g** icing sugar

Method

VANILLA ICE CREAM (OPTIONAL)

1. Heat the milk, cream and vanilla in a saucepan. Whisk the egg yolks with the icing sugar, then pour in the warm milk mixture, stirring constantly.
2. Return the mixture to the pan and stir over the heat until the custard thickens slightly. Do not let it boil.
3. Set the pan in a cold water bath until the custard is below 30 °C. Churn in an ice cream maker.

STRAWBERRIES AND SERVING

4. Rinse the strawberries in cold water, hull and halve them. Toss with the orange liqueur, vodka and a quarter of the icing sugar.
5. Sweeten the cream to taste with the remaining icing sugar and whip to soft peaks.
6. Divide the strawberries between four dessert glasses. Set aside a few berries and the leftover juice and blend them into a coulis.
7. Add the vanilla ice cream to the glasses. Spoon over the whipped cream and coulis, garnish with finely chopped mint and serve with an almond tuile.

EQUIPMENT

Hand blender and whisk. For homemade ice cream: a saucepan and ice cream maker.