

Strawberry brûlée / Tesco.

Contributors

Tesco (Firm)

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Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>



TESCO

RECIPE *Collection*

Strawberry Brûlée

INGREDIENTS

350g (12 oz) *Strawberries*

4 x 15ml sp (4 tbsp) *White Wine*

3 x 15ml sp (3 tbsp) *Toasted Flaked Almonds*

450g pot *Tesco Greek Style Natural Yogurt*

6 x 15ml sp (6 tbsp) *Soft Light Brown Sugar*

TESCO

RECIPE Collection

Strawberry Brûlée

Serves 6

METHOD

- 1 Reserve 6 strawberries, slice the remaining. Soak the sliced strawberries in the wine for at least 30 minutes.
- 2 Divide the strawberries between 6 ramekin dishes or small heatproof dishes.
- 3 Sprinkle over the almonds and top with the yogurt.
- 4 Sprinkle with the sugar and place under a hot grill for 1-2 minutes or until the sugar has caramelised.

Decorate with the mint sprigs and reserved strawberries.

NUTRITION INFORMATION PER SERVING

Energy	Fat	Protein	Carbohydrate	Fibre
215 g Calories (kcal)	11 g	7 g	22 g	1 g

All lines subject to availability at Tesco

12-7-93, Lewisham