

Strawberries in olive oil infused with vanilla

Ingredients:

2 punnets strawberries
3 tablespoons WA EVOO (extra virgin olive oil)
2 vanilla pods
1 lime
40g castor sugar

Method:

Split the vanilla pod, scrape out the seeds and put into a small saucepan with oil. Cut pods into pieces and add to pan. Warm the oil on low heat for 3 minutes, remove and cool. This lets the wonderful vanilla flavours infuse with the oil.

Wash and hull strawberries and place in a bowl. Wash and dry the lime, then grate the peel very thinly (zest). Add the zest to the sugar, squirt with fresh lime juice and mix. Add sugar zest mix to strawberries.

Pour over cool oil and gently toss through.

Enjoy!

Serving suggestion:

Serve berries with a piece of the vanilla pod...
looks good in a martini style glass.