



20'



15 PAX



DIFFICULTY
LOW



GLUTEN FREE



KCAL*
73,1

NUTRITIONAL INFORMATION (by ration)

0,55	Protein
14,4	Carbs
1,3	Total fat
0,17	Saturated fat
0,75	Monounsaturated fat
0,25	Polyunsaturated fat
0	Cholesterol
1,1	Fiber
0,01	Sodium

ALLERGENS sulphites

* Kcal by ration



DESSERTS

STRAWBERRIES WITH ACETO BALSAMICO DI MODENA

PONS

USE:

PAIR:



**PONS CITRIC
WITH LEMON**
EVOO with Lemon



**PONS NONNO
VINEGAR**
IGP Balsamic Vinegar



**PONS BALSAMIC
VINEGAR**
IGP Balsamic Vinegar



FLOCS ROSÉ
Cava Brut Rosé



FLOCS
Cava Brut

INGREDIENTS

- 1 kg** Clean strawberries
- 150 g** Brown sugar
- 100 ml** Pons Balsamic Vinegar
- Pons Citric lemon

ELABORATION

1. Clean the strawberries, cutting the green stalk while cleaning it under a jet of cool water.
2. Let the strawberries drain for 5 minutes into a drainer.
3. Put the strawberries into a bowl.
4. Add the brown sugar and stir the whole thoroughly.
5. Add Pons Balsamic Vinegar or Pons Nonno Balsamic Vinegar and stir the whole again.
6. Put the bowl in the fridge and stir a couple of times during the maceration process. ❄️
7. The perfect maceration time is 3 hours, although strawberries can be eaten next day, but they will be softer ❄️
8. When plating, distribute the strawberries well with their maceration juice in cups or dessert bowls.
9. Season at the moment of serving, with Pons Citric Lemon.

UTENSILS



Bowl



Knife



Colander

OBSERVATIONS

During the maceration process, strawberries will take out its juices and will mix with the sugar and vinegar.

Any of the Pons citric oils are able to season this recipe, as well as Pons Fresh Crushed with Ginger.

❄️ Freezing ❄️ Refrigeration ❄️ Fresh