

INFUSED BERRIES WITH BASIL SYRUP

Makes 6 portions

WHAT YOU'LL NEED

Berries

- 200g strawberries, quartered
- 125g raspberries, whole
- 100g blueberries, whole
- 125g blackberries, whole

Basil Syrup

- ½ cup water
- ½ cup caster sugar
- Handful of basil leaves

WHAT TO DO

Basil Syrup (prepare in advance)

1. Heat the water and sugar to boiling point, ensuring the sugar has completely dissolved.
2. Stir in the basil leaves and remove from the heat, setting aside to cool completely.
3. Once cool, remove basil leaves from the syrup and strain to remove any remaining bits.
4. Refrigerate in a sealed container, ready to use when required.

Infused Berries

1. Mix together all berries with the basil syrup.
2. Plate up with extra syrup if desired, and a few sprigs of baby basil leaves

We love serving these infused berries with a crème fraîche sorbet. For a refreshing alternative, substitute mint leaves for basil leaves, to create a zingy mint syrup.



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