



## MARINATED BERRIES WITH THAI BASIL-CREAM AND LONG PEPPER



4 Pieces

### INGREDIENTS

#### FOR THE BERRIES

500 gr mixed berries  
2 tbsp **orange liqueur**  
2 tsp icing sugar  
2 tsp lime juice

#### FOR THE BASIL-CREAM

200 gr **cream**  
1 tbsp chopped Thai basil  
1 portion bourbon vanilla sugar  
Long pepper

ALLERGENES HIGHLIGHTED IN  
BOLD

### PREPARATION

Pick out mushy berries, wash and drip off the rest. Put aside four large beautiful berries for decoration. Halve particularly large berries, such as strawberries.

Gently mix the berries with orange liqueur, icing sugar, lime juice and leave the bowl for 20 minutes in your fridge.

Just before you serve the dessert: whip cream with Thai basil and vanilla sugar until frothy.

Place marinated berries into 4 six dessert cups or large wine glasses and garnish with basil-cream and a decorative berry. Grate long pepper with a nutmeg grater as seasoning and serve immediately.

