

# Strawberry Trilogy

PORTIONS	PREPARATION TIME	COOK TIME
1	2 hours	2 hours

SUGGESTED MOMENTS OF CONSUMPTION :

BREAKFAST    LUNCH    BRUNCH    APPETIZER



RECIPE CREATED BY  
Sylvain Leroy, Corporate Chef - USA

## / List of ingredients



Strawberry cheesecake-style-danish  
RTB 52884  
Quantity: 1

1 ½ cup.      Fresh strawberries

¼ tbsp.      Powdered sugar

1 tbsp.      Lemon juice

3              Fresh mint leaves

*Extra strawberries and mint leaves  
for decoration.*



BRIDOR

## / Preparation steps

### STEP 1

#### Consomme:

Cut 1 cup of strawberries and 2 mint leaves.  
Mix them with the lemon juice and sugar in a bowl.  
Cover with plastic wrap and put over double boiler  
for 2 hours.  
Then strain the consomme and refrigerate.

### STEP 2

#### Carpaccio:

Crush the rest of the strawberries between plastic  
wrap.  
Lay flat in a plate and freeze.

### STEP 3

Thaw the danish at room temperature for 30  
minutes while pre-heating the oven to 350°F.

### STEP 4

Cut the danish in two and cook for 18-22min.

### STEP 5

Place the danish on the carpaccio, pour the  
consomme around it and decorate with fresh  
strawberries and mint leaves.