



Roasted Strawberry Dessert

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

- 1½ lbs strawberries (1 quart)
- 1 tablespoon O&V [Aged Balsamic](#) such as [Bronze Balsamic](#) *
- 1 teaspoon O&V **Melipone Vanilla** *
- 2 tablespoons brown sugar

Preparation

Preheat the oven to 375F. Hull the strawberries. Create a double layered foil packet large enough to hold all the strawberries.

In a bowl, toss the hulled strawberries with the balsamic, vanilla and brown sugar. Pour into the foil packet and crimp the foil closed all along the open edges closing all edges securely so that the juices don't spill out of the packet.

Place foil packet on a baking tray and in the oven. Roast for 25-30 minutes until the strawberries are softened and swimming in syrup.

Remove the foil packet to a plate and carefully open.

Serve as is, drizzled with some heavy cream or topped with vanilla bean ice cream. Alternatively, serve warm over pound cake, waffles, pancakes or French toast.

1-6 Servings

Active time 5 minutes Total Time: 35 minutes

Notes

* A nice slightly balanced, sweet and tart [Aged Balsamic](#) is perfect for this recipe.

There is no substituting the intense aroma and flavor of the **Melipone Mexican Vanilla**.

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Dessert, Gluten Free, Dairy Free, Plant Based, Vegan, Vegetarian, Sweet Treat, Strawberries, Aged Balsamic, Silver, Bronze, Melipone Vanilla, Foil Packet