

Ice Cream with Balsamic Strawberry Topping

- 1 cup fresh strawberries
- 3 tablespoons of *really good* balsamic vinegar
- 2 tablespoons sugar
- 3 tablespoons water
- 1 pint vanilla ice cream

Remove stems and mash all but four of the strawberries into the vinegar. Leave to sit at room temperature for about an hour.

Prepare the sauce just before serving.

Heat sugar and water in a saucepan on low, until syrupy. Blend in the strawberry and vinegar mixture. Cook for about 3 minutes.

Dish out the ice cream into dessert cups, slice remaining strawberries for garnish. Pour the syrup mixture over each dish. Serve immediately.

Serves: 4

Preparation time: 10 minutes (some preparation one hour before)

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