



**Basil Infused strawberries & cream**  
**Rebecca Sullivan, Dirty Girl Kitchen**  
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**Ingredients:**

2 punnets of strawberries  
½ cup castor sugar or brown sugar for more distinct flavour  
2 lemons  
bunch of basil  
handful of lemon balm leaves  
cream for pouring or marscapone  
crack of black pepper

**Method:**

Wash, hull and halve the strawberries. Place in a mixing bowl. Pour over the sugar and squeeze in lemon. Add ripped up basil and lemon leaves and a crack of black pepper.

Mix and leave to sit for a few hours or overnight if possible so the flavours can infuse. It can be left for just half an hour if need be. Top with cream to serve.

**ASFM SHOPPING LIST**

**Ingredients**

Basil  
Strawberries  
Lemons  
Cream

**Stallholders**

[Salad Greens & Kitchen Herbs](#) (site 95-96)  
Kuitpo Forest Strawberries (summer fruits aisle)  
B& A Andonopoulos (site 68)  
Fleurieu Milk Company (site 44)