

STRAWBERRY SOUP FLAVOURED WITH CITRONELLA AND SPECULOOS AND COOKIE CRUMBLE

Ingredients (For 4 people)

- 250 g strawberries
- 15 g citronella
- 50 g icing sugar
- 1 lemon (juice)
- 100 g speculoos
- 100 g cookies
- 50 g salted butter

Preparation:

Wash the strawberries and remove the stems. Reserve.

Pour the juice of one lemon, the icing sugar, 2 dl of water and the citronella into a cooking pot.

Add the strawberries and stew over low heat for 3 hours. Stir regularly and delicately.

Chill to reserve.

Prepare the crumble by crushing the speculoos and cookies. Incorporate the softened salted butter to the biscuit crumbs.

Ladle the stewed strawberry soup into dessert dishes to serve. Top with a 2 cm coat of crumble.

Garnish with a scoop of ice cream.

