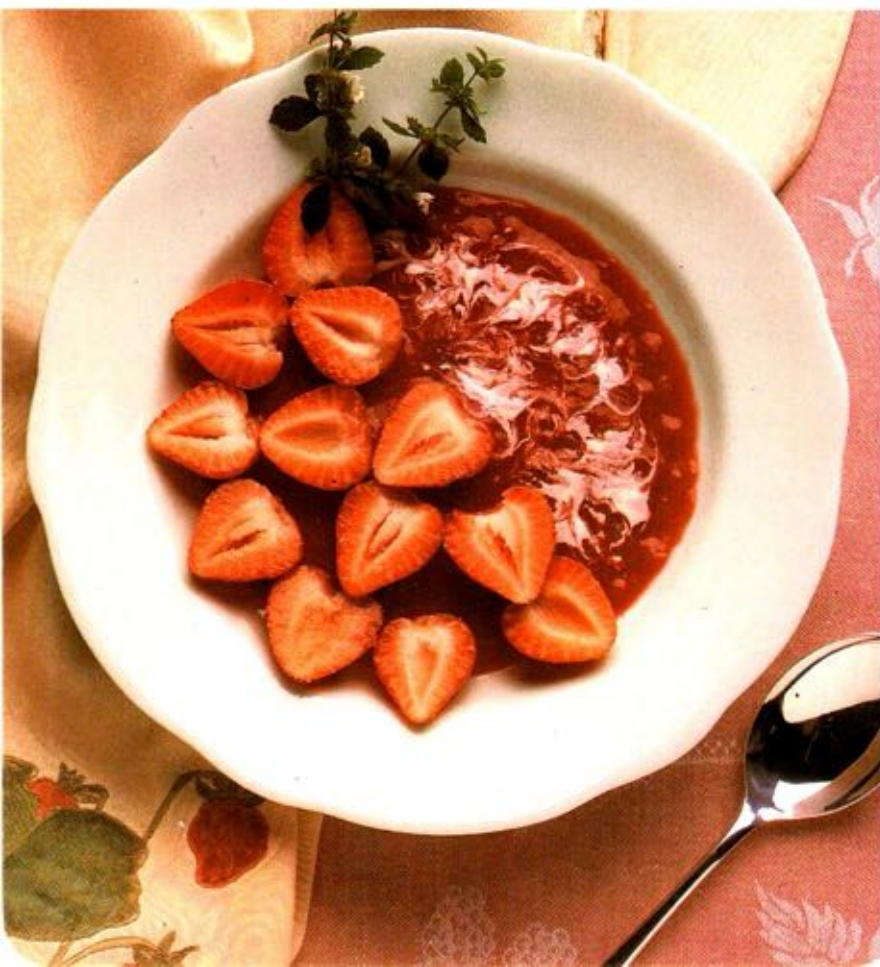


Strawberries with raspberry sauce

Fraises à la turque





Strawberries with raspberry sauce

The perfume of rosewater is redolent of the Eastern Mediterranean, where it has been used as a scent and to flavor desserts for centuries. It was brought to Europe by the Crusaders whose women then began to distil their own rosewater. Today it is available from good specialty stores and some pharmacists, especially those dealing in homeopathic medicines and herbal cosmetics. Only the triple distilled variety gives that delightful smokey flavor which accentuates rather than subordinates the flavor of the raspberries used to make the sauce here. This sauce tastes equally good with pears or peaches and also with vanilla ice cream.

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**1 lb ripe, unblemished
strawberries**
3 cups ripe raspberries
¼ cup fresh orange juice
1 tbsp rosewater

2 tsp sugar or more to taste
4 tsp light cream
**Scented rose petals or small
rosebuds for garnish**
(optional)

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- 1.** Hull the strawberries. Rinse and pat dry. Leave them whole, or halve or slice them. Set aside.
- 2.** Combine the raspberries, orange juice and rosewater in the container of a food processor or electric blender. Process to a smooth purée.
- 3.** Pour the raspberry purée through a strainer into a measuring cup. Discard the seeds left in the strainer. Stir sugar to taste into the purée, but keep it slightly tart.
- 4.** Pour an equal amount of the raspberry sauce onto 4 flat dessert plates.
- 5.** Divide the strawberries between the plates, arranging them so that the sauce is still visible.
- 6.** Drizzle 1 tsp cream thinly over the sauce and use the top of a spoon to create a feathery effect. Garnish each serving with a few rose petals or rosebuds, if desired. **4 servings.**