

Strawberry

Fragaria × ananassa

Taste and storage

The taste differs by type, but ranges from acidic to sweet. The sweetness is not dictated by the size, but by variety and how long the fruit hangs on the plant so that it can fully develop its sugars. Strawberries don't ripen once picked, and they immediately start their spoiling process meaning that storage is key. Take out all bruised or mouldy strawberries and keep the rest in the fridge, and wait until just before you eat them to wash as rinsing speeds up the spoiling process. Unripe strawberries are great for pickling, overripe ones can be made in to jam and they're also great to freeze fresh. To store with best tasting results, one should refrigerate or freeze - Extended life is offered by Electrolux refrigerators with **TwinTech** - Securing Great Flavour by Locking in 99% of Moisture. Alternatively, for great taste even after defrost, the **Electrolux Blast Chiller** is optimal. The **Blast Chiller** preserves the key qualities of the ingredient by speeding up a traditional freeze process so after defrosting, the fruit looks like it was never frozen, and the taste, texture and look of the strawberry are uncompromised.

"You can enhance the flavour in strawberries by soaking them in sweet and acidic juices from other fruits like oranges or passion fruits. This will deepen the taste and give them an aromatic boost!"



**Steam Bake
shortcakes**

with CombiSteam
20 mins



**Reduce
Jam**

with Induction
20-30 mins



BAKE FOR SOMEONE

Steam baked Strawberry waffles

#BakeForSomeone

Cook 15min

220°C

2

Humidity medium

700ml

Ingredients

- 1 ½ cups flour
- 2½ tsp baking powder
- 2 cups milk
- 125 g butter

Makes 8 waffles
Difficulty: easy

- 1 Melt the butter, set aside and let cool.
- 2 Mix flour and baking powder in a bowl. Add the milk, and whisk until you have a smooth batter.
- 3 Add the melted butter.
- 4 Pour the batter in to waffle baking forms and bake at 220 degrees for 15 minutes.
- 5 Serve with fresh strawberries, maple syrup and butter.

