

Betty's Strawberries Romanoff Recipe



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In this video, Betty demonstrates how to make elegant Strawberries Romanoff. These strawberries in delicately flavored cream make a grand finale for any meal!

Ingredients:

- 1 quart fresh strawberries
- 1 cup confectioner's sugar
- 1 cup heavy cream
- 1 teaspoon almond extract
- 2 tablespoons cointreau or orange juice

Gently wash 1 quart of strawberries in cold water. Drain and remove caps. If the strawberries are very large, slice them in halves or in quarters. Place strawberries in a medium-sized bowl and sprinkle 1 cup confectioner's sugar over them. Toss gently to coat all strawberries. Refrigerate sugar-coated strawberries for 1 hour, stirring occasionally. In a chilled bowl, use an electric mixer to beat 1 cup heavy whipping cream until stiff. Add 1 teaspoon almond extract and 2 tablespoons cointreau or orange juice. Fold into strawberries and serve at once. This is a gorgeous dessert that I hope you enjoy! --Betty