

Roasted Strawberries with Fromage Frais



Serves 2

Prep 5mins

Cook 10-12 mins

Ingredients

220g strawberries, hulled

30g butter

2 tsp grated orange zest

2 tbsp orange juice

2 tsp caster sugar

6 tbsp fromage frais

1. Preheat the oven to 220C. Fan 200C/Gas 7
2. Spread the strawberries in one layer in a small ovenproof dish. Dot with the butter and sprinkle with the orange zest and juice and the sugar. Roast for 10-12 mins
3. Spoon the strawberries and juices into 2 dishes. Serve immediately with a dollop of the fromage frais.
4. You can also serve this dish cold and or serve with a mixture of lemon curd and crème fraiche or double cream.

