

Miele

Strawberry shrub

By Miele

5 minutes, plus overnight infusing time

Preparation time

50 minutes

Cooking time

2 cups

Serves



INGREDIENTS

- 600 g strawberries, trimmed and roughly chopped
- 330 g (1 ½ cups) white sugar
- 185 ml (¾ cup) red wine vinegar or sherry vinegar
- 185 ml (¾ cup) water

METHOD

1. Combine the strawberries and sugar in a saucepan; cover with a lid. Place on low heat, induction setting 1, for 30 minutes to allow the juices to be released from the berries.
2. Increase heat to medium, induction setting 5, and cook for 5 minutes. Add the vinegar and water and simmer for 5 minutes, or until mixture is almost boiling.
3. Cover and set aside to 12 hours or overnight.
4. Strain the syrup and pour into sterilised bottles.

Suggested uses

- Pour 2 tbsp of the shrub in a glass, top with sparkling water, lemon slices, a sprig of thyme and some ice cubes.

Hints and tips:

- A shrub is a non-alcoholic syrup made of fruit juices, sugar and vinegar.
- Sterilise the bottles using the disinfect items function on Miele steam ovens. Alternatively Steam the bottles upside down for 10 minutes at 100°C.