

# Grand-Marnier strawberry sabayon and basil strawberry soup

## Recette pour 4 personnes

**Description** Strawberry and basil soup with a creamy Grand Marnier sabayon served on fresh strawberries.

**L'idée déco** You can tell when the sabayon is ready when you are able to turn the bowl over without having it dripping.

## Ingrédients

For the strawberries soup

- 200 Ml Water
- 200 Gr Sugar
- 6 Sprig(s) Basil
- 250 Gr Strawberry

For the sabayon

- 150 Ml Water
- 6 Unit(s) Egg yolk
- 75 Gr Sugar
- 45 Ml Grand marnier
- 250 Gr Strawberry

## Préparations

Temps de préparation **40 mins**

General preparation

Cut the strawberries into pieces. Finely chop the basil.

Strawberries soup preparation

In a saucepan, combine sugar and water, add half the basil and boil the mixture. When the water begins to boil and the sugar has melted remove from heat and cool it down. When the syrup is cold, mix with the strawberries. Arrange those strawberries in syrup in small glasses and keep it in a cold place.

Sabayon preparation

In the bowl, place egg yolks and sugar then whisk until the mixture whitens and thickens on a double boiler. Stir in water and Grand Marnier, whisking constantly. Whisk vigorously until the sabayon becomes thick the volume has tripled.

To serve

Serve some strawberries in ramekins topped with a spoonful of sabayon caramelize slightly the sabayon using a torch. Serve alongside a small glass of strawberry soup garnished with basil chiffonnade.

**Bon appétit!**