



Tar-cured strawberries with yellow sedum

Recipe: Lena Engelmark Embertsén and Elvira Lindqvist

Photo: Martin Vallin

Swedish summer in a jar! A delicious combination of sun-ripe strawberries with bitter yellow sedum and tar syrup. The yellow sedum has a wonderful peppery flavour that plays well with the berries' sweetness, while the tar syrup's smokiness enhances all the other flavours combined. This is equally delicious with aged cheeses, as it is with some vanilla ice cream and a freshly baked chocolate cake.

Preparation time:

30 min

Ingredients:

10 ml tar syrup

100 g sugar

100 ml water

500 g sun-ripe strawberries

30 g yellow sedum

Method:

Boil a sugar syrup with the sugar and water, flavouring it with the tar syrup. Allow to cool. Hull the strawberries and put them in a sterilised jar with a lid. Rinse the yellow sedum and put it in the jar. Pour over the tepid sugar syrup and close the lid. Let it stand in a cool and dark place, for at least three weeks.

Enjoy!

This recipe has been created for The Taste of Swedish Summer project – a collaboration between Visit Sweden, Lena Engelmark Embertsén and Elvira Lindqvist. Inspiring visitors to discover Swedish summer flavours and Sweden as a culinary destination.

