

Strawberries Romanoff

Classic Strawberries Romanoff - a luxurious Russian-American dessert with fresh strawberries in a creamy yogurt sauce flavored with liqueur and vanilla.

10 min

PREP

10 min

COOK

20 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Strawberries Romanoff

Ingredients

- 1 strained yogurt
- 0.25 cup brown sugar
- 0.5 tbsp vanillin
- 1 tsp cinnamon
- 1.3 lb strawberry
- 2 tbsp orange liqueur

Instructions

- 1 Prepare the Romanoff Sauce**

Combine 1 cup plain yogurt, 1/4 cup sugar, 1/2 tablespoon orange liqueur, and 1 teaspoon vanilla extract in a medium bowl. Whisk vigorously for 1-2 minutes until the mixture is completely smooth and the sugar has dissolved.
- 2** Cover the sauce with plastic wrap and refrigerate for at least 1 hour to allow the flavors to meld together and the sauce to chill thoroughly.
- 3 Prepare the Strawberries**

Remove the green tops from 1.3 pounds fresh strawberries and slice them into 1/4-inch thick pieces. Place the sliced strawberries in a large bowl.
- 4** Sprinkle 2 tablespoons sugar over the sliced strawberries and gently toss to coat. Let stand for 10-15 minutes until the strawberries release their juices and become glossy.
- 5 Assemble and Serve**

Divide the macerated strawberries evenly among 6 serving bowls or glasses, including any accumulated juices.
- 6** Remove the chilled Romanoff sauce from the refrigerator and give it a gentle stir. Spoon equal portions of the sauce over the strawberries in each serving bowl and serve immediately.

Tips

Use room temperature strawberries for the best flavor - cold berries from the refrigerator won't release their full aromatic potential.

Chill all your serving bowls in the freezer for 15 minutes before plating to keep the dessert refreshingly cool.

If your strawberries are very sweet, reduce the sugar in the cream mixture slightly to maintain balance.

For the smoothest sauce, whisk the yogurt mixture vigorously or use a hand blender to eliminate any lumps.

Allow the cream mixture to rest in the refrigerator as directed - this time allows the flavors to meld and develop complexity.

When serving, use a slotted spoon to arrange strawberries first, then drizzle the sauce over top for the most attractive presentation.

For special occasions, flame the liqueur briefly before adding to the mixture for an extra depth of flavor (allow to cool completely before mixing).

Save a few perfect strawberry slices as garnish to place on top of each serving for professional presentation.