# Tom Hunt's Roasted Strawberries: A Versatile Culinary Solution for Overripe Fruit



Tom Hunt offers a culinary solution for under- or overripe strawberries by roasting them with selected sweeteners and aromatics, enhancing their flavor. This method transforms otherwise unappetizing strawberries into a versatile ingredient. The recipe suggests roasting the strawberries at 210C (190C fan)/410F/gas 6½ for 20-30 minutes after rinsing and halving them. Optional ingredients include sweeteners like maple syrup or honey, warm spices such as cinnamon or vanilla, citrus zest, and herbs like basil or thyme. The roasted strawberries can be served warm or cold with desserts, or creatively used in savory dishes with burrata, basil, balsamic, and black pepper.