

Dessert

Strawberries Romanoff

Rick Rodgers and Heather Maclean - The Mad, Mad, Mad, Mad Sixties Cookbook
Palm Beach Post

1 quart small strawberries, hulled
2 tablespoons orange-flavored liqueur, such as Grand Marnier
1/2 cup heavy cream
1 tablespoon confectioner's sugar
1/2 teaspoon vanilla extract
1/2 cup vanilla ice cream, slightly softened
candied violets or fresh mint leaves (for garnish)

Toss the strawberries with the liqueur in a bowl. Cover with plastic wrap and refrigerate for 30 minutes to 2 hours. Just before serving, whip the cream, confectioners' sugar and vanilla in a chilled medium bowl until stiff.

Mash the ice cream in another medium bowl with a rubber spatula. Stir about 1/4 of the whipped cream into the ice cream, then fold in the remainder.

Divide half of the strawberries and their juices among four chilled glass serving bowls. Top with half of the whipped cream mixture. Repeat with the remaining ingredients.

Garnish with the candied violets and serve.

Per Serving (excluding unknown items): 578 Calories; 51g Fat (78.4% calories from fat); 5g Protein; 27g Carbohydrate; 0g Dietary Fiber; 192mg Cholesterol; 98mg Sodium. Exchanges: 1/2 Non-Fat Milk; 10 1/2 Fat; 1 1/2 Other Carbohydrates.