

Recipe adapted from [Tour Egypt](#).



Strawberries with Raspberry Puree

2 cups of strawberries, sliced
1-1/2 cups of raspberries
1-1/2 T of sugar
1 fresh peach, peeled and sliced
A splash of orange juice
4 finger biscuits

Slice the strawberries and divide them evenly between two serving bowls. Next add the raspberries and sugar to a small saucepan, heating and gently stirring until a nice syrup forms. Then add the peeled and sliced peaches into the saucepan with a splash of orange juice and cook for another minute or two. Pour the contents of the saucepan into a blender and mix until a nice puree forms. Remove the raspberry seeds with a sieve if desired and set aside to cool. Finally pour puree evenly over the strawberries and garnish with 2 finger biscuits. Serves two.