

# Strawberries Romanoff

From the Kennedy's White House Luncheon with Princess Grace of Monaco (Grace Kelly) and Jackie, JFK, Prince Ranier and other guests. As served by then White House Chef, Rene Verdon, May 24, 1961.



Chef Auguste Escoffier, formerly of the Ritz and then the chef at the Carlton Hotel in London, created Strawberries Americaine Style and is the original inventor of the Strawberries Romanoff recipe. He knows now that it became the star dessert of every fine dining spot. The L.A. Biltmore called it "Strawberries Biltmore." The Palace Hotel in San Francisco served it with anisette and maraschino. It's got many variations, none of which are "right," or, "correct." To read more about this famed dessert, what was discussed during the luncheon and the letters across the ocean go to [www.presidentialservicecenter.org](http://www.presidentialservicecenter.org)

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|-------------------------|----------------------------------|---------------------------------------|
| 1 cup vanilla ice cream | 4 cups halved small strawberries | 2 tbsp each curacao and Grand Marnier |
| 1/2 cup whipping cream  | 1 tbsp confectioner's sugar      | 1/2 tsp pure vanilla extract          |



blackberries or candied mint leaves can be used as a garnish

Place ice cream in refrigerator for 30 minutes or until soft enough to smooth quickly with the back of a spoon.

Meanwhile, place the strawberries in large bowl. Pour curacao and Grand Marnier over berries; stir gently to combine. Let stand for 30 minutes.

In large chilled bowl and using an electric mixer, beat whipping cream at low speed for 45 seconds or until slightly thickened. Add sugar and vanilla; increase speed to medium-high and beat for 3 minutes, or until thick.

In a large bowl, stir softened ice cream with wooden spoon until soft. Using a rubber spatula, fold a dollop of whipped cream into ice cream. Add remaining whipped cream and fold gently until well combined.

Into each of chilled glass dessert bowls, spoon enough strawberries to just cover bottom; top with a generous dollop of cream mixture, then divide remaining berries, and any juices, among bowls. Distribute remaining cream equally. Garnish each dish with blackberries or sugared mint leaves. Serve immediately. Makes six servings.



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