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Strawberry and Black Peppercorn Italian Cream Sodas

from www.hummingbirdhigh.com

Ingredients

Special Equipment:

- [a fine-mesh sieve](#)

For the Strawberry and Black Peppercorn Syrup:

(makes around 5 ounces, enough for 2 servings)

- 10.5 ounces **super ripe** strawberries, hulled and roughly chopped
- 1/2 cup (4 fluid ounces) water
- 1/4 cup (1.75 ounces) granulated sugar
- 1 tablespoon black peppercorns
- a pinch of kosher salt

For the Italian Cream Sodas:

(makes 2 drinks)

- 1 recipe Strawberry and Black Peppercorn Syrup
 - 1 1/2 cups (12 fluid ounces) sparkling water
 - 2 tablespoons (1 fluid ounce) heavy cream
 - ice, for serving
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Recipe

For the Strawberry and Black Peppercorn Syrup:

1. In a medium, heavy-bottomed saucepan, combine 10.5 ounces strawberries, 1/2 cup water, 1/4 cup granulated sugar, 1 tablespoon black peppercorns, and a pinch of salt, stirring to combine. Bring the mixture to a boil over high heat, before reducing to medium and continuing to cook until you have about half of the volume of the original mixture. During the cooking process, the strawberries will reduce to a mush and the mixture will thicken to a loose, drippy syrup. You should have about 1/4 cup of syrup at the end of the process.
2. Remove the saucepan from heat. Place a fine-mesh sieve over a large liquid measuring cup and pour the mixture into the measuring cup through the sieve, using a rubber spatula or the back of a wooden spoon to gently press on the remaining fruit puree to squeeze as much syrup as possible. Cool to room temperature. The fruit syrup is ready to use, or can be transferred to an airtight container and refrigerated for up to 3 weeks.

For the Strawberry and Black Peppercorn Italian Cream Sodas:

1. In a pitcher, combine the Strawberry and Black Peppercorn Syrup, 1 1/2 cups sparkling water, and 2 tablespoons heavy cream. Fill tall glasses with ice, pour in the soda, and serve.

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