

## Strawberry Shortcake

Serves 4

2 punnets of local strawberries washed, hulled and sliced.

### To make the shortbread

250 g plain flour  
250 g unsalted butter  
125 g cornflour  
125 g sugar

### Method

Sieve the plain flour. Add the remainder of the dry ingredients and then add the butter. Mix together until it forms a paste, do not overmix  
Roll out on a dusted floured work surface and cut out into discs  
You will need 3 discs for each dessert  
Chill for 10 minutes then bake at 170°C for approximately 10 minutes until cooked

### Ingredients for Chantilly Cream

1 pint double cream  
seeds scraped out from 1 large vanilla pod  
100 g caster sugar

### To make Chantilly Cream

Whip the cream, caster sugar and vanilla in a bowl until stiff and then place the mixture in a piping bag.

### To assemble the dish

Place a blob of cream in the centre of each plate and place a disc of shortbread on top.  
Swirl the Chantilly cream over the disc and then placed the sliced strawberries on the top and repeat this process for the next layer.  
Finally place a disc of shortbread on the top with a final swirl of cream and half a strawberry and a sprig of mint to garnish.  
Serve with vanilla icecream

## **Strawberry Soup**

Serves 4

This refreshing slightly alternative pudding is so easy to prepare.

We use Sessay strawberries from Spillman's farm near York

### **Ingredients**

600 g of Sessay strawberries, washed, hulled and pureed

250 ml of water

250 ml caster sugar

150 ml local natural yoghurt (we use yoghurt from Whixley near York)

A few mint leaves for garnishing

### **To make the soup**

Put 250 ml of water and 250 ml caster sugar in a pan and boil until all the sugar has dissolved. Pour over the strawberries immediately.

Blend together with the yoghurt using a small stick blender and pass through a sieve.

Serve chilled with a mint leaf to garnish.

## **Strawberry, Gooseberry and Elderflower Syllabub**

We use Sessay gooseberries from Spillman's farm near York

Serves 4

### **Ingredients**

80 g fresh gooseberries

40 g strawberries

50 ml gooseberry and elderflower jam (We use a Yorkshire company called Rosebud preserves)

½ pint double cream, softly whipped

200 ml sweet white wine

80 g plus 80 g caster sugar

Zest of one lemon

1 vanilla pod

Place the fruit in a small pan with 80g caster sugar and cook until stewed and soft.

Place most of this in the base of four martini glasses and allow to cool, reserve a little to put in the syllabub.

### **To make the syllabub**

Add 200 ml white wine to the other 80 g caster sugar, split the vanilla pod and add the seeds (if the vanilla pod is large only use ½ and put the rest in a jar of sugar to make vanilla sugar).

Add the gooseberry and elderflower jam, double cream, lemon zest and the remainder of the fresh gooseberry mix. Whisk this until stiff and pipe into the glasses.

Set in the fridge for ½ hour and serve with some shortbread biscuits or cookies.