

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

Sessay strawberries are part of the Ridding Park Food Heroes campaign for July 2008.