

Strawberries for Wimbledon!

Wimbledon heralds the unofficial start of summer. So to celebrate the lack of London's great sporting event this year, I have put together some recipes using strawberries for you to try.

Watch Mrs Duff's Food Technology lesson here:

<https://drive.google.com/file/d/1H5Ck4X5DiWHhikVY0A5hUlx7HCd-SSQb/view?usp=sharing>

The Messy Eton Traybake – a classic reworked!

200g butter, softened
200g caster sugar
1 teaspoon vanilla bean paste
50g ground almonds
4 eggs
175g self-raising flour
4 tablespoons double cream
250g small, ripe but firm strawberries, hulled and halved
1 tablespoon granulated sugar

For the topping

250ml double cream
50g icing sugar
4 homemade meringues, crumbled
200g small strawberries, hulled and thickly sliced
Small handful fresh baby mint leaves

Heat the oven to 190°C and line a 20 x 30cm tin with baking parchment. To make the sponge, beat the butter and sugar in a mixing bowl using an electric hand mixer for 5 minutes until light and creamy. Beat in the vanilla bean paste, then mix in the ground almonds. Beat in the eggs one at a time, adding a tablespoon of the flour with the last 2 eggs. Sift over the remaining flour and, using a large metal spoon, fold in using a figure-of-eight motion, along with the 4 tablespoons of double cream. Spoon the mixture into the prepared tin and level the surface. Scatter the 250g prepared strawberries over the top and sprinkle with the granulated sugar. Bake for 25 to 30 minutes until a skewer pushed into the centre of the cake comes out clean. Remove the cake from the oven and leave to cool in the tin for 10 minutes. Transfer to a cooling rack, leaving the baking paper in place, and leave to cool completely.

To assemble, peel off the baking paper, then transfer the sponge to a serving plate. Whip the 250ml cream with the icing sugar in a large mixing bowl until the cream forms soft peaks. Thickly spread the whipped cream on top of the sponge and scatter with the crumbled meringues, strawberries and mint leaves. Cut into even portions to serve. The cake can be made a day in advance but only top just before serving.

Strawberry Cream Tea cake – a large version of scones and clotted cream!

175g butter, frozen
250g self-raising flour
1 teaspoon baking powder
50g golden caster sugar, plus extra for sprinkling
150ml milk
Tiny squeeze lemon juice
Beaten egg, for glazing

For the topping and filling

350g strawberries, hulled and sliced
50g golden caster sugar, plus a little sugar for sprinkling
1 tablespoon strawberry jam
140g clotted cream
Small drop vanilla extract

Heat oven to 200C. On the coarse side of a box grater, grate the butter into a bowl, then place back in the freezer for 5 minutes. With a spatula, quickly mix the butter with the flour, baking powder and sugar, add the milk and lemon juice, then bring together until you have a butter-speckled dough. Knead the dough a few times on a floured surface. Roll out to a circle, press into a lightly greased 20cm sandwich tin, then brush the top with egg and scatter with a little sugar. Bake for 20 minutes until risen and golden, then transfer to a cooling rack.

While the scone is cooling, toss the strawberries in a bowl with a sprinkling of the sugar and the jam, then set aside. In a separate bowl, whisk the clotted cream until stiff with the 50g sugar and a drop of vanilla extract.

To assemble the cake, place the scone base on a serving plate, spread the cream over, leaving a slight edge of the cake showing, then pile the saucy strawberries on top. Serve cut into wedges

Burrata with Balsamic Strawberries

250g strawberries, hulled and quartered
2 tablespoons good quality balsamic vinegar
1 tablespoon maple syrup
A small handful of fresh basil, finely chopped
2 x 100g burrata balls

Mix the strawberries in a bowl with the balsamic vinegar, maple syrup, basil and a good pinch each salt and black pepper. If you have time, set aside for 10 minutes. Spoon the strawberries onto a serving platter. Split the burrata balls, put on the platter, then drizzle any juices left in the bowl over the top. Grind black pepper over the top and scatter with basil leaves to serve.