

# Strawberry Fool with Cornflake Granola

## For the fool

3 free-range egg yolks  
65g caster sugar  
20g cornflour  
20g plain flour  
300ml full fat milk  
1 vanilla pod  
250ml double cream, softly whipped and chilled  
1 tablespoon elderflower cordial (see separate recipe)

## For the cornflake granola

30g rolled oats  
4 plain digestive biscuits, broken into small pieces  
20g cornflakes  
20g sultanas  
40g runny honey

## For the strawberries

120g small strawberries, hulled and halved  
1 teaspoon strawberry jam  
½ tablespoon elderflower cordial (see separate recipe)

To make the fool, whisk the egg yolks, sugar, cornflour and flour together in a large bowl to a smooth mixture. Bring the milk to the boil with the vanilla in a saucepan. Remove from the heat as soon as it has boiled. Pour the warm milk mixture gradually into the egg yolk mixture, whisking constantly so the mixture is smooth and free of lumps. Pour back into the pan and cook for 4–5 minutes until a smooth, thick custard is formed. Transfer to a clean bowl and leave to cool completely. Fold the elderflower cordial into the cream, along with the custard and chill in the fridge.

To make the cornflake granola, pre-heat the oven to 190C. Mix all the dry ingredients together on a baking tray and drizzle the honey on top. Cook in the oven for about 15 minutes until golden-brown. Leave to cool on kitchen paper.

Put the strawberries, jam and ½ tablespoon of elderflower cordial in a bowl and mix gently. To serve, place the strawberries in the bottom of small glasses. Pipe or spoon the fool on top and spoon over the granola. Serve immediately.

