

WHISKED STRAWBERRY THYME ROULADE

Ingredients

3 eggs
75g (3oz) caster sugar
75g (3oz) self-raising flour
A few sprigs of fresh thyme, chopped roughly
100g (3½oz) strawberries, chopped
15ml (1 tbs) fruit liqueur, optional
300ml (10 fl oz) whipping cream, whipped lightly
Icing sugar, for dusting; strawberries,,

Method

- 1.Pre-heat oven to 180 deg C /350 deg F/Gas Mark 4 and line a Swiss roll tin with baking parchment.
- 2.In a bowl, whisk together eggs and sugar with electric whisk until the trail left from the beater lasts 3 seconds. It looks like a thick creamy white foam by this stage.
- 3.Add sieved flour with thyme and fold in using a metal spoon to retain as much air in the mixture as possible. Pour into tin and bake immediately for 12 minutes until set and golden.
- 4.Turn out cake on to parchment-covered board and peel off underside parchment. Using a new sheet of paper, roll up empty cake, along with paper, and set aside to cool. This allows sponge to be shaped whilst still warm.
- 5.Combine strawberries with liqueur, if using, and cream.
- 6.When cold, unroll cake, removing paper, and spread with strawberry mix. Re-roll and set on a dish with join at base.
- 7.To serve, dust with icing sugar and decorate with strawberries.

STRAWBERRY CHEESECAKE

Ingredients

Base
100g (4 oz) digestive biscuits
50g (2 oz) butter or margarine
2 eggs
3 tablespoons caster sugar
300ml (½ pint) milk
3 tablespoons gelatin
4 tablespoons hot water
225g (½ lb) Philadelphia cream cheese or equivalent
300ml (½ pint) double or whipping cream
450g (1 lb) strawberries
Quick Gel glaze - optional

Method

1. Melt the butter or margarine in a small saucepan. Crush the biscuits and add to the pan. Mix well and transfer to an 18cm (7") loose based cake tin. Press down evenly.
- 2.Separate the egg yolks and whites and put the yolks into a basin with the sugar and milk and stand the basin in a pan of gently-simmering water. Whisk the contents of the basin until thick and fluffy.
3. Soak the gelatin in 4 tablespoons of hot water until dissolved and add to the warm egg mixture. Allow the mixture to cool. When it starts to thicken whisk in the cream cheese and then stir in the lightly-whipped cream. To finish, fold

JUNE STRAWBERRY FIELDS FOREVER RECIPES

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in gently the beaten egg whites. Pour over the crumb base and refrigerate for at least 3 hours.

- 4.Decorate with the strawberries and, if liked, a commercial fruit glaze.

STRAWBERRY MACARON TARTS

Ingredients - makes 3x10cm tarts or 6-8 tartlets

60g (2¼ oz) butter
100g (3½ oz) plain flour
25g (1 oz) icing sugar, plus extra for dredging
1 large free-range egg, separated
50g (1¾ oz) caster sugar
25g (1oz) ground almonds
3 dsp strawberry jam
3 large strawberries, sliced

Method

- 1.Pre-heat oven to 180 deg C/350 deg F/ Gas Mark 4.
- 2.In a bowl, rub butter into flour and icing sugar until it resembles breadcrumbs. Add egg yolk and stir with a round-bladed knife until mixture forms dumplings. With your hand, work into a dough and turn out onto a lightly floured surface.
- 3.Divide dough into three equal parts. Roll into circles large enough to line 3 x 10 cm (4 in) tart tins. Alternatively, roll out and use a scone cutter to cut circles to line a bun tin. Prick bases with fork and bake for 8 minutes until baked and lightly golden.
- 4.Meanwhile, whisk egg white to a soft whip. Whisk in caster sugar and fold in almonds. Spread baked bases with a little jam. Divide meringue mixture

between tins and return to oven for a further 10 minutes until well risen and set.

- 5.To serve, dredge with icing sugar and decorate with strawberry slices. Can be served warm or cold.

STRAWBERRY AND GINGER MERINGUE STACK

Ingredients – makes 1 stack of 6 meringues

4 free range egg whites
225g (8oz) caster sugar
500ml (18fl oz) double cream
2 or 3 pieces stem ginger, chopped
1 punnet strawberries, quartered

Method

- 1.Pre-heat oven to 110 deg C/225 deg F/ Gas Mark 1/4 .
- 2.Line two baking trays with non-stick baking parchment.
- 3.Whisk egg whites in a clean, dry bowl until they form large soft peaks. Gradually add sugar, whisking all the time, until all sugar is added. Place dainty spoonfuls on to trays or pipe if preferred. Bake for 3 to 4 hours, depending on size, until meringues are firm and thoroughly dried out.
4. Whip cream until thick and fairly firm and combine with ginger and a drizzle of ginger syrup from jar, if liked.
- 5.Assemble meringues with cream and strawberries on a platter, with a circle of meringues with cream as a base. Build upwards and top off with a whole strawberry. If liked, sandwich meringues together, place in paper cases and top with a strawberry.

