



The Strawberry Tea Recipe book



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Beautifully simple

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Beautifully simple

Fresh Strawberry Muffins

Fresh strawberries baked into a light vanilla and spice muffin mixture. Quick, simple, sweet fresh fruit treats. Mmm!

Serves 12

Preparation time: 10 minutes (plus 1 hour rest)

Cooking time: 20 minutes

Ingredients:

230g chopped fresh strawberries

100g caster sugar

4 tbsp caster sugar

50g butter, softened

2 eggs

1 teaspoon vanilla extract

220g plain flour

½ teaspoon bicarbonate of soda

¼ teaspoon salt

¼ teaspoon ground nutmeg



Method:

In a small bowl, combine the strawberries and 100g sugar. Set aside for 1 hour. Drain, reserving liquid and berries separately.

Preheat the oven to 220 C / Gas 7. Grease a 12 cup muffin tin, or line with paper cases.

In a medium bowl, cream together the butter and four tablespoons of sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, bicarbonate of soda, salt and nutmeg; stir into the creamed mixture alternately with the juice from the berries. Gently stir in the berries. Spoon mixture into the prepared muffin tin.

Bake for 18 to 20 minutes in the preheated oven, or until the tops spring back when lightly touched. Cool in the tin on a wire rack.

Thanks to All Recipes – recipe by Mary www.allrecipes.co.uk

Sweet Eve Strawberry and Orange Fool

Blitzed strawberries, cream, Greek yoghurt, and orange juice go together to make a lighter option summer dessert. Decorate the fool with whole sugared Sweet Eve strawberries to create a delicious sweet dish!

Serves 6

Preparation time: 1 hour

Ingredients:

400g Sweet Eve strawberries (with a few extra for garnish)

Juice of one orange

1-2 drops of orange essence (optional)

300ml double cream

300ml thick Greek yoghurt

100g icing sugar

1 tbsp caster sugar



Method:

Wash and chop the strawberries, keeping some aside for the garnish. Place the chopped strawberries in a bowl, roughly mash them up and fold in the orange juice and orange essence (if using) and the icing sugar.

In a separate bowl, whip the cream until stiff peaks form and then gently fold in the yoghurt and finally the strawberry mixture. Pour into 6 glasses and chill for at least 1 hour.

Just before serving, take the reserved strawberries, cut in half and roll the pointed end in the caster sugar before arranging the two halves on the top of the fool.

Thanks to Sweet Eve for this recipe - www.sweetvestrawberry.co.uk



Strawberries and Sandcastles

It just wouldn't be summer without a trip to the seaside. Add just a hint of the beach by serving these bite sized British strawberries, dipped in dark glossy chocolate flavoured with just a hint of orange over a bed of crushed biscuit crumbs or press the mixture into mini buckets or dariole tins for a fun take on a sandcastle.

Serves 6

Ingredients:

For the 'Sand' Biscuits:

225g/8oz gluten free flour
Large pinch of fine salt
1 vanilla pod slit lengthways, seeds scraped from pod
55g/2oz icing sugar
110g/4oz butter, diced
1 egg yolk
2-3 teaspoons water
6 ice cream cones
55g/2oz butter

For the Chocolate Strawberries:

200g/7oz dark chocolate, broken into pieces
Finely grated zest of 2 medium oranges
2 teaspoons light olive oil
500g/1lb 2oz strawberries, chilled

Method:

To make the sand biscuit, preheat the oven to 180oC/160oC fan assisted/Gas Mark 4. Add the flour, salt, vanilla seeds and icing sugar to a bowl or food processor. Add the butter and rub in until fine crumbs. Add the egg and just enough water to mix to a soft dough.

Roll the dough out between two sheets of non-stick baking paper, slide on to a baking sheet then chill for 20 minutes.

For the strawberries, add the chocolate, orange rind and olive oil to a bowl set over a saucepan of gently simmering water, making sure that the water doesn't touch the base of the bowl. Heat until just melted then stir until smooth.

Strain the chocolate through a fine sieve into a bowl, if liked then dip the strawberries into the chocolate and put on to a tray lined with non-stick baking paper. Put in a cool place to set.

Crush the biscuit and ice cream cones into fine crumbs. Melt the butter in a small saucepan, mix in 225g/8oz of the crumbs then pack into 6 small buttered mini buckets or dariole moulds. Chill 10 minutes then loosen and turn out on to small plates. Scatter extra crumbs on to the plates then arrange the strawberries on top, adding little flags or plastic spoons if liked.



Thanks to Seasonal Berries for this recipe www.seasonalberries.co.uk

Low Sugar Shortcake with Berries and Yoghurt

This is a lovely low sugar cake recipe, topped with fresh strawberries and thick Greek yoghurt.

Serves 6

Preparation time: 15 minutes

Cooking time: 12 minutes

Ingredients:

220g plain flour, sifted

2 ½ teaspoons baking powder

1 pinch salt

1 tablespoon caster sugar

30g margarine or butter

180ml skimmed milk

For the topping

1 punnet strawberries, hulled and chopped

150g Greek yoghurt



Method:

Preheat the oven to 220 C / Gas 7. Grease a baking tray.

Place the flour, baking powder, salt and sugar in a bowl. Rub the butter or margarine into the dried ingredients until the mixture resembles breadcrumbs. Add the milk and stir just until moistened.

Flour a clean work surface, and knead the mixture very gently, approximately 7 times. With a rolling pin, roll the mixture into a rectangle 5mm thick. Cut into 6 squares.

Place the squares onto the prepared baking tray and bake until golden, 10 to 12 minutes.

Meanwhile, mash half of the strawberries lightly to bring out their juices. Combine with the remaining half of chopped strawberries.

Whilst warm, transfer each cake to a serving plate. Top with Greek yoghurt and berries. Enjoy straightaway.

Thanks to All Recipes – recipe by Liz www.allrecipes.co.uk

Sophie Michell's Gluten Free Chocolate Cake with Sweet Eve Strawberries and Raspberries

Sophie says: "This is a classic recipe that I love and have used for years. It's very easy and brilliant for people with or without wheat intolerances. It's wonderfully rich, so the Sweet Eve strawberries and BerryJewel raspberries cut through that perfectly."

Serves 8-10

Preparation time: 15 minutes

Cooking time: 1 hour

Ingredients:

250g unsalted butter diced

250g dark chocolate broken into pieces

5 medium eggs separated

250g golden caster sugar

200ml crème fraiche

Half punnet Sweet Eve strawberries (hulled & chopped)

A handful of BerryJewel raspberries

A sprig of mint

Icing sugar to decorate



Method:

Preheat the oven to 180°C/160°C fan/Gas mark 4 and line a 20cm x 10cm-deep loose-bottom cake tin. Melt the butter and chocolate in a bowl set over a pan containing a little simmering water, stirring occasionally. While the chocolate is melting, whisk the egg yolks with half the sugar in a large bowl, until pale, thickened and doubled in volume.

In a separate bowl, with clean whisks, whisk the egg whites until stiff, then gradually beat in the remaining sugar, 1 tbsp at a time, whisking for about 20 seconds with each addition. You should by the end have a stiff, glossy mix.

Fold the melted chocolate and butter into the egg yolk and sugar mixture, followed by the egg white mix in two goes. Pour the complete mixture into the prepared tin and bake for 60-75 minutes or until a skewer inserted at the centre comes out with just a few moist crumbs clinging to it. Leave the cake to cool in the tin (it will sink in the middle, but this is completely normal).

Once the cake has cooled, remove from the tin and then spoon the crème fraiche in to fill the sunken centre of the cake. Finally pile on the Sweet Eve strawberries, BerryJewel raspberries and a few mint leaves. To finish, dust over a little icing sugar.

Cook's tip: if you think the cake is getting too dark but isn't yet cooked in the centre, cover the top with a double sheet of foil.

Thanks to Sweet Eve for this recipe - www.sweetvestrawberry.co.uk



Sweet Eve Strawberry Cream Victoria Sponge Cake

Named after Queen Victoria herself, there are few cakes that can beat this all-time classic recipe.

Serves 4

Preparation time: 20 minutes

Baking time: 20 minutes

Ingredients:

175g butter, soft

175g caster sugar

3 fresh eggs

175g self-raising flour

250ml double cream

1 tsp vanilla bean paste, or vanilla extract

1 tbsp icing sugar and extra for sifting

400g Sweet Eve Strawberries

4 tbsp strawberry jam (optional)

Method:

Pre-heat the oven to 180°C. Butter and line two 18 cm sandwich tins with baking parchment.

Beat the butter and the sugar till pale and fluffy. Add the eggs, one at a time, beating well.

Fold in the flour, one spoon at a time.

Divide the mixture evenly between the tins and level with a knife. Bake in the oven for 20 minutes until the sponge cakes are well risen, golden brown and firm to the touch.

Cool the sponge cakes on a wire rack. Hull the strawberries and slice them in half. Whip the cream till quite stiff, mix in the icing sugar and the vanilla.

When the cakes are cool, spread the jam on one of the sponge cakes (if using) and spread half of the whipped cream on top. Place half of the strawberries on top of the cream.

Place the other sponge cake on top and spread with the remaining whipped cream. Arrange the remaining strawberries in a spiral round the cake.



Thanks to Sweet Eve for this recipe - www.sweetvestrawberry.co.uk



Easy Strawberry Ice Cream

Preparation time: 30 minutes plus freezing

Ingredients:

1 x 400g punnet strawberries
1 x 250g tub mascarpone
½ x 397g can condensed milk
Cones and sprinkles, to serve

Method:

Pull the green hulls out of the strawberries. If they are still quite hard, cut them in half or quarters with a table knife. Tip them into a flat-bottomed dish.

Use a potato masher to squash the strawberries as much as you can. Tip into a bowl.

Add the mascarpone and mash this in – don't worry if it is a bit lumpy. Add the condensed milk and mix everything together. Don't worry if the mix is streaky.

Spoon the mixture into a metal or plastic box and put it in the freezer. Wait until the next day or at least 6 hours before scooping into bowls or cones. Decorate how you like.

Thanks to BBC Good Food for this recipe www.bbcgoodfood.com



Strawberry Smoothie

This icy cold strawberry smoothie is healthy, refreshing and satisfies your sweet tooth!

Serves 2

Ingredients:

8 strawberries, hulled
110ml (4 fl oz) skimmed milk
120g (4oz) low-fat plain yoghurt
3 tablespoons demerara sugar
1-2 teaspoons vanilla extract
6 cubes ice, crushed

Method:

In a blender, combine strawberries, milk, yoghurt, sugar and vanilla. Add the ice. Blend until smooth and creamy. Pour into glasses and serve.



Thanks to All Recipes – recipe by Liz www.allrecipes.co.uk

Summer Berry Galette

Who can resist a slice of warm fruit pie? Don't stick to the old favourites of apple or apple and blackberry, try this tangy berry mix in a deliciously crumbly rich pastry.

Serves 6

Preparation time: 30 minutes

Chill time: 30 minutes

Cooking time: 30 minutes

Ingredients:

225g (8oz) plain flour, plus a little extra for dusting

50g (2oz) butter, diced

50g (2oz) caster sugar

100g (4oz) ricotta cheese

1 teaspoon vanilla extract

4 egg yolks

Filling

225g (8oz) strawberries, hulled, halved or quartered

400g (14oz) mixed blackberries, raspberries and blueberries

3 tablespoons caster sugar, plus a little extra to decorate

2 teaspoons cornflour

1 tablespoon strawberry jam



Method:

To make the pastry, add the flour and butter to a bowl and rub in the butter with fingertips or an electric mixer until the mixture resembles fine crumbs.

Stir in the sugar, then add the ricotta, vanilla and egg yolks and mix to a soft dough. Wrap in clingfilm and chill in the fridge for 30 minutes.

Preheat the oven to 190°C, 170°C fan assisted, Gas 5. Mix the fruits together in a bowl and the sugar and cornflour in a second small bowl.

Tear off a large sheet of non-stick baking paper and dust with a little flour. Roll out the chilled pastry on the paper until a rough shaped circle about 33cm (13 inches) in diameter.

Lift the pastry, still on the paper on to a 23cm (9inch) shallow loose bottomed flan tin. Pile the fruit into the centre then fold and pleat the pastry over the fruit, peeling away some of the paper as you fold the pastry and leaving the centre of the pie uncovered.

Bake the galette for about 30 minutes until the pastry is golden brown and crisp around the edges. Lift the pie out of the tart tin, holding the edges of the paper, then fold the paper flat. Glaze the fruit with the jam and dust the top of the pie with a little sugar. Cut into wedges and serve hot with custard.

Thanks to Seasonal Berries for this recipe www.seasonalberries.co.uk

Sweet Eve Strawberry and Blueberry Hot Pots

These are so easy – baked fruit, spiced and nuts with a crunchy top. They are delicious enjoyed cold or hot with a dollop of ice cream.

Serves 4-6

Preparation time: 20 minutes

Cooking time: 20-30 minutes

Ingredients:

300 Sweet Eve strawberries, quartered
300g blueberries
50g caster sugar
¼ tsp vanilla extract
3 tbsp cornflour
¼ tsp orange zest
1 tbsp orange juice
45g flour
45g slivered almonds
45g chopped pecans
¼ tsp all spice
75g muscovado sugar
pinch of salt
75g softened butter
4-6 oven safe jam jars (with lids if you are transporting pots on a picnic)



Method:

Heat your oven to 190c.

In a bowl, mix the berries, caster sugar, vanilla, cornflour, orange juice and zest, ensuring the berries are well coated then chill in fridge whilst making the dough.

In another bowl, blend the flour, nuts, spice, and muscovado sugar then rub the butter in to make a crumbly dough.

Pour the berry mix into the jars then divide the dough into 4-6 balls, flatten them slightly and push down firmly on the berries like a lid.

Place the jars on a baking tray lined with baking paper and bake for 20-30 minutes until bubbling and brown. Allow to cool slightly before serving or chill, screw lids on and transport for a picnic.

Thanks to Sweet Eve for this recipe - www.sweetvestrawberry.co.uk



Strawberry Sticks

Here's something quick and easy to bring a burst of colour and prettiness to a summer lunch with friends.

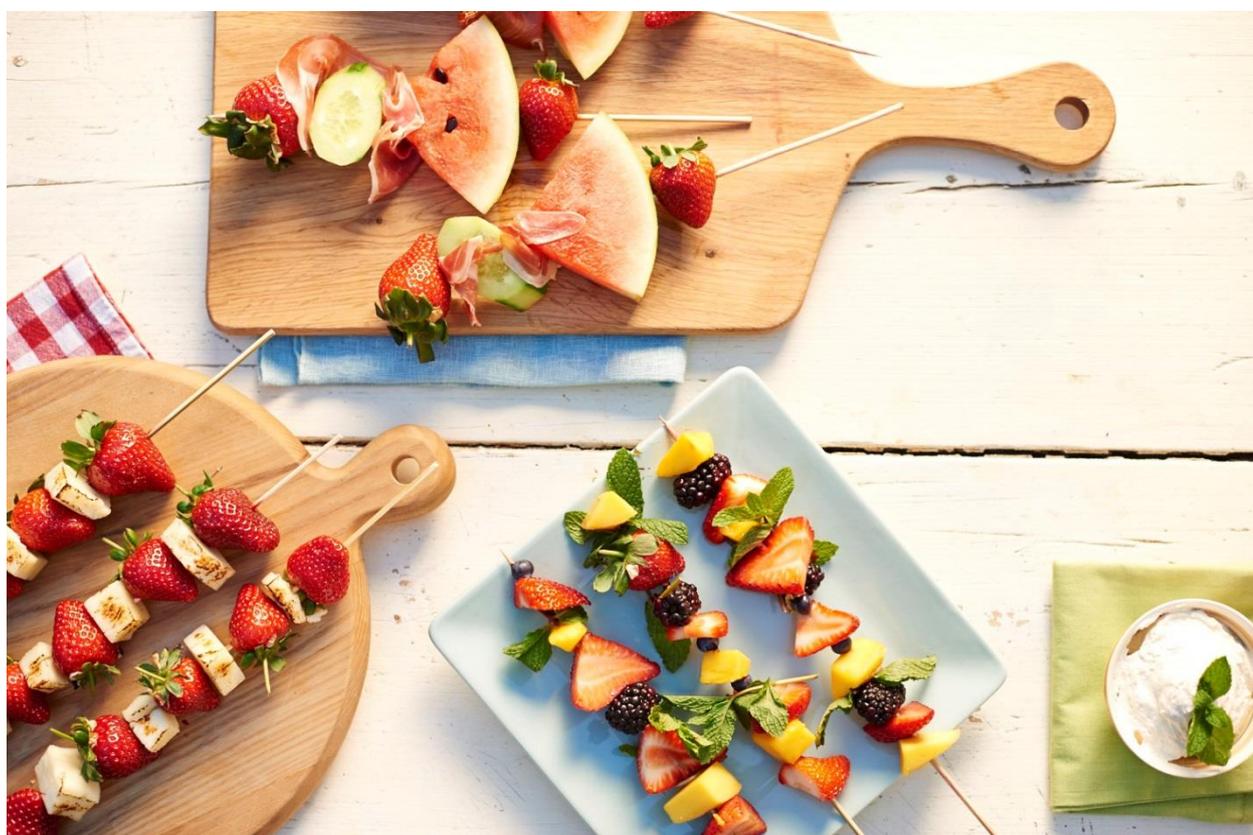
Method:

Marry strawberries with lots of different summer tastes – on a stick. Sophisticated and fun. Sweet and savoury.

Take whole juicy red strawberries, and try sliding them on a stick with:

- Grilled halloumi and mint
- Little balls of goats cheese and basil
- Sliced kiwi, drizzled with balsamic glaze
- A twist of Serrano ham and melon
- A slice of peach, rolled in cinnamon sugar
- Marshmallows
- Cubes of sponge cake dipped in chocolate

Then present them on a board, or like a bouquet on half a deep green watermelon, and watch the adults smile and the kids squeal with delight.



Elderflower and Strawberry Jellies

Serves 10

Ingredients:

500 ml Belvoir elderflower cordial (200ml cordial diluted with 300ml water)
6 leaves sheet gelatine
1 punnet strawberries, hulled
1 punnet blackberries (optional)
Small glasses for serving

Method:

Soak your gelatine leaves in water for 5 minutes.

Measure out the elderflower cordial and water in a saucepan and warm over a low heat. Add the gelatine leaves, squeezing off any excess liquid. Stir until dissolved.

Cut your strawberries however you like (I like a mix of quarters and slices) and pop in the bottom of the glasses, along with one or two blackberries.

Pour the liquid over the top to just below the rim of the glass. If the fruit rises too much to the top, just poke it down.

Repeat with all the remaining glasses. Serve with a dollop of crème fraiche.



Thanks to *RachelKhoo.com*

Seafood Salad with Strawberries

Serves 4

Preparation time: 25 minutes

Ingredients:

450g (1lb) strawberries, hulled, halved, larger ones quartered
500g (1lb 2oz) watermelon, peeled, seeds discarded, cut into cubes
¼ cucumber, skin partly peeled away, deseeded, diced
1 little gem lettuce, thickly sliced
180g pack frozen cooked and peeled prawns, defrosted, rinsed with cold water, drained
½ x 60g pack baby kale leaves
50g (2oz) pomegranate seeds

Dressing

1 lime, grated rind and juice
3 tablespoons avocado oil or light olive oil
½-1 large mild red chilli, deseeded, finely chopped, to taste
Handful fresh mint, finely chopped
Little salt and freshly ground black pepper

Method:

Add all the salad ingredients to a large shallow bowl and gently toss together with two spoons.

Fork all the dressing ingredients together, drizzle over the salad and serve with warmed flatbreads.

Cook's tip

Rather than adding prawns and mint this salad also tastes great with cubed goats cheese and chopped coriander.



Thanks to Seasonal Berries for this recipe www.seasonalberries.co.uk

Sweet Eve Strawberry & British Asparagus Mini Quiches

This recipe is quick and easy - using bought puff pastry it's a twist on a classic quiche. Crème fraiche, eggs and pink peppercorns work together beautifully and the final result looks & tastes divine.

Serves 6

Preparation time: 10 minutes

Cooking time: 35 minutes

Ingredients:

1 tbsp flour for dusting
250g ready roll puff pastry
1 whisked whole large egg, for glazing
75g asparagus tips
150g Sweet Eve strawberries, washed and halved
4 tbsp crème fraiche
2 large eggs, plus 1 extra yolk
10 crushed pink peppercorns
50g Parmigiano cheese, grated
Salt & pepper



Method:

Preheat your oven to 200c and line a baking tray with baking paper.

On a floured surface, roll out the puff pastry and cut into 6 equal portions, pressing each into a shallow tart tray.

Prick the pastry all over inside the border, brush with whisked egg mixture and bake for 12-15 minutes then remove and push down the bases inside the borders and set aside.

In a bowl, mix the crème fraiche, eggs and yolk and the parmesan together, lightly season, then empty the filling onto the chilled pastry cases.

Thanks to Sweet Eve for this recipe - www.sweetvestrawberry.co.uk



Fabulously fancy

Strawberry & Poppy Seed Cake

A light vanilla sponge dotted with seeds and sandwiched with orange frosting and fresh strawberries – heavenly

Serves 10-12

Preparation time: 35 minutes

Cooking time: 25 minutes

Ingredients:

4 tbsp poppy seeds
200g unsalted butter, melted, plus a little extra for greasing
225g plain flour
1 tsp baking powder
4 large eggs, at room temperature
225g golden caster sugar
1 tsp vanilla extract

For the syrup and filling

Zest and juice 1 large orange
100g golden caster sugar
1 tbsp orange liqueur (optional)
170g pot full-fat Greek yogurt
500ml pot full-fat crème fraîche
350g strawberries, sliced, plus extra to serve (optional)



Method:

Dry-fry the poppy seeds in a pan over a gentle heat for 2 mins or until aromatic. Let cool. Heat oven to 180C/160C fan/gas 4. Grease and line 2 x 20cm sandwich tins.

Mix together the flour and baking powder, then set aside. Put the eggs and sugar in a large mixing bowl. Using electric beaters, whisk until thick, pale and foamy. Pour in the cooled butter and vanilla extract, and briefly whisk again. Sift in the flour mix, add 3 tbsp poppy seeds then, using a large metal spoon, carefully fold into the cake mixture until even. Pour the mixture into the tins and bake for 25 mins or until golden and springy to the touch. Cool in the tins for 10 mins, then transfer to a wire rack.

To make the syrup, warm the orange juice and 50g of the sugar in the microwave for 30 secs. Stir in the liqueur, if using. Using a large serrated knife, cut each cake in half horizontally to make a total of 4 circles. Brush the cut side and edges of each circle with plenty of the warm orange syrup.

To make the filling, beat together the yogurt, crème fraîche, remaining sugar and orange zest until thick and spreadable. Stack the cakes with the creamy filling and strawberries, finishing with a creamy layer on top. Sprinkle the remaining poppy seeds over the top, then let the cake sit for 30 mins before slicing.

Thanks to BBC Good Food for this recipe www.bbcgoodfood.com

Hugh Fearnley-Whittingstall's Genoese Sponge Cake

This light but firm sponge cake is delicious filled with fresh strawberries and cream.

Serves 10-12

Preparation time: 25 minutes

Cooking time: 25 minutes

Ingredients:

60g unsalted butter

125g plain flour

Pinch of sea salt

4 medium eggs

125g caster sugar

To serve

200ml double cream, lightly whipped

250g strawberries

Vanilla sugar or plain caster sugar



Method:

Melt the butter gently and leave to cool slightly. Use a little of it to grease two round 18 centimetre cake tins. Dust the sides generously with flour, tip out any excess, then line the bases with baking parchment.

Sift the flour and salt together then set aside. Put the eggs and sugar in a large heatproof bowl that will sit snugly over the top of a saucepan. Pour boiling water into the saucepan and sit the bowl on top. The hot water must not actually touch the bowl; it is the steam that is needed to heat it up, which helps the sugar to dissolve and thickens the mixture slightly. Using a hand-held electric beater, whisk the eggs and sugar for about 10 minutes, until very pale, thick, moussey and at least trebled in bulk. The mixture should hold its shape on the surface for a few seconds if you let a little fall from the beaters.

Sift half the flour into the egg and sugar mixture and gently fold it in with a large metal spoon. Repeat with the remaining flour. Carefully pour in the melted butter and fold this in too, until just incorporated.

Pour the mixture into the tins and bake in an oven preheated to 180°C/gas mark 4 for 25 minutes, until golden brown and firm to the touch. Leave to cool in the tins for a few minutes and then, running a small, sharp knife around the edge of the cakes if necessary to help release them, turn them out onto a wire rack to cool completely.

Serve topped with, or sandwich together with, lashings of lightly whipped double cream and fresh strawberries. Finish with a sprinkling of vanilla sugar or plain sugar.

Thank you to *River Cottage Everyday*.

Sweet Eve Strawberry Meringue Kisses

Serves 24

Preparation time: 30 minutes

Cooking time: 2 hours, plus drying

Ingredients:

For the meringues

5 large egg whites

250g caster sugar

½ tsp vanilla extract

For the strawberry cream

250g Sweet Eve strawberries, hulled and roughly chopped

25g caster sugar

2 tsp cornflour

175ml double cream



Method:

Preheat the oven to 120C/fan 100C/gas ½. Line two large baking trays with baking parchment or a silicone.

For the meringues, whisk the egg whites in a large bowl with an electric whisk until stiff but not dry. Slowly add the sugar, just a dessertspoon at a time, whisking well between each addition. The meringue should be very thick and glossy. Whisk in the vanilla extract.

Fit a large piping bag with a 2cm plain nozzle and pipe 48 small meringues. Bake in the centre of the oven for 2 hours or until firm and very dry. Turn off the oven but leave the meringues inside to dry out for at least 2 hours.

Put your freezer setting onto Fast Freeze, or clear some space in the rapid freezing section/coldest part of your freezer, at least an hour before adding the meringues.

To make the filling, put the chopped strawberries, sugar and cornflour in a saucepan. Cook over a low heat for 4-5 minutes, stirring constantly to make a thick strawberry sauce. Leave to cool.

Whip the cream until stiff peaks form then lightly fold in the cold strawberry sauce. Spoon the strawberry cream onto 24 of the meringue halves and sandwich together with the rest. Place into freezer-proof plastic containers, interleaving with baking parchment.

To serve, remove the frozen meringues from the freezer and place on a serving plate or cake stand. Leave to thaw at room temperature for 30 minutes before serving. Pop into the fridge if leaving any longer. Eat the same day.

Thanks to Sweet Eve for this recipe - www.sweetvestrawberry.co.uk



Gluten-free Mini Strawberry Frangipanes

Makes 24

Preparation time: 20 minutes

Cooking time: 12-15 minutes

Ingredients:

175g (6oz) strawberries, hulled

75g (3oz) butter, at room temperature

75g (3oz) caster sugar

50g (2oz) self-raising gluten free flour blend

1 medium egg

50g (2oz) ground almonds

Few drops almond extract

40g (1 1/2oz) flaked almonds



Method:

Preheat the oven to 180oC (350oF), Gas Mark 4. Separate 24 foil or paper petite four cases and put into 2 x 12 section mini muffin tins. Halve or quarter the strawberries depending on their size and keep 24 pieces to one side. Chop the rest.

Cream the butter and sugar together until soft and pale. Add the gluten free flour and egg and mix until smooth then stir in the ground almonds and almond extract.

Stir in the chopped strawberries then spoon into the petite four cases. Press a strawberry piece into each one then sprinkle with the flaked almonds. Bake for 12-15 minutes until well risen, golden brown and the cakes spring back when pressed with a fingertip.

Leave to cool for 10 minutes then transfer the cakes to a wire rack to cool completely. Pack into a box lined with non-stick baking paper and tie with ribbon. Best eaten on the day of making.

Thanks to Seasonal Berries for this recipe www.seasonalberries.co.uk

Strawberry and Elderflower Cake

Elderflowers have an extraordinary affinity with strawberries, and make a perfect summer cake. Assemble only a couple of hours before the event (and chill, if you can).

Serves 24 (halve the recipe to serve 12)

Ingredients:

450g unsalted butter (soft, diced), plus more for the tins
450g self-raising flour
2 tsp baking powder
8 eggs, lightly beaten
Finely grated zest of 2 large unwaxed lemons
450g golden caster sugar
4 tbsp elderflower cordial

For the elderflower cream

1.2kg ripe, even-sized strawberries, hulled
2 tbsp golden caster sugar
1 tsp vanilla extract
600ml double cream
8 tbsp elderflower cordial

Method:

Preheat the oven to 180°C/fan 170°C/350°F/gas mark 4. To make the three-tiered cake, take three 20cm round sandwich tins. Butter the tins and line the bases with baking parchment. If you have only two tins, then make the cake mixture and divide it evenly into three batches, baking the third as soon as a tin becomes free.

Use a food processor, or electric whisk: sift the flour and baking powder into the bowl, add the butter, eggs, lemon zest and sugar, and beat well, adding the cordial towards the end. Be careful not to over-mix, as you want a light cake.

Bake for 30–35 minutes, or until a skewer emerges clean. (To halve the recipe, bake in two 20cm tins for 20–25 minutes.) Remove from the oven, leave for a couple of minutes, run a knife around the rim to loosen the cakes from the tins and turn out on to a wire rack. Remove the papers and leave to cool completely. Trim the cakes flat.

Slice 400g of the strawberries and toss in a bowl with the sugar and vanilla. Leave all the flavours to mingle together for 30 minutes.

Whip the cream until soft peaks form, adding the cordial slowly just as it begins to thicken. Place one cake on a cake stand and spread with a layer of cream and half the sliced strawberries. Repeat with another cake, a layer of cream and the remaining sliced strawberries. Top with the last cake. Spread the remaining cream all over the top and sides.

Take the best-shaped 20 strawberries and cut 10–12 in half. Place the halved strawberries, cut side up, in a circle around the edge of the cake, and pile up the rest in the centre. Cut the remaining strawberries into slices, or in half and press into the cream all around the sides.

Recipe from THE BIRTHDAY CAKE BOOK by FIONA CAIRNS, published by Quadrille (£18.99) Photos ©LAURA EDWARDS



Strawberry Mousse Cake

Serves 8

Ingredients:

For the genoise sponge base

2 medium eggs
50g caster sugar
15g unsalted butter, melted, plus extra for greasing
50g plain flour, sifted

For the strawberry mousse

135g packet strawberry jelly
1 tbsp water
200g strawberries
2 x 170g cans evaporated milk
250g strawberries, hulled and cut in half or sliced

To finish

50g dark chocolate (or milk, if you prefer), chopped
6–8 strawberries



Method:

First make the sponge. Heat your oven to 180°C/gas 4. Butter and base-line a 23cm springform cake tin.

Put the eggs and sugar in a heatproof bowl over a pan of simmering water and whisk together using a handheld electric whisk until thick, pale and moussey, and doubled in volume. The mixture should hold a trail on the surface when you lift the whisk. Take off the heat and gently fold in the melted butter, then the flour.

Pour the mixture into the prepared tin and bake for 15–20 minutes until cooked and lightly golden. Leave to cool completely, then remove the sponge from the tin and peel off the paper. Line the sides of the same tin with baking parchment, first snipping a line of parallel cuts along the base of the paper so it will fit snugly against the base. Put the sponge base back into the tin.

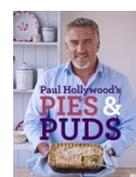
To make the mousse, break up the jelly and put it into a small pan with the water. Melt gently over a low heat until smooth. Take off the heat and set aside. Purée the 200g strawberries in a blender until smooth and pass through a sieve to remove the seeds.

Using an electric whisk or a mixer with a whisk attachment, whisk the evaporated milk for at least 5 minutes until it is thick, bubbly and doubled in volume. Gently fold in the liquid jelly, then fold in the strawberry purée.

Arrange the strawberry slices around the edge of the lined tin, cut side against the tin. Scatter any extra strawberries over the sponge. Pour the strawberry mousse into the tin and gently level the surface. It doesn't matter if the mousse doesn't quite cover the strawberries. Place in the fridge for at least 2 hours to set.

To finish, melt the chocolate in a bowl over a pan of hot water. Dip a few strawberries into the melted chocolate to partially coat and place on a piece of parchment to set. Put the remaining melted chocolate into a paper piping bag, snip off the tip and drizzle lines of chocolate over the top of the mousse. Finish with the chocolate dipped strawberries and serve.

Extract taken from Paul Hollywood's Pies & Puds, published by Bloomsbury, £20.00
Hardback Photography by Peter Cassidy



Strawberry Panzanella

This colourful salad shows how fruit can be used in an unexpected savoury context to create a delightful and original dish.

Serves 6

Ingredients:

300g slightly stale sourdough, ciabatta or other coarse-textured bread

500g strawberries, hulled

4 tablespoons extra virgin olive oil

1 tablespoon balsamic vinegar

½ medium cucumber, chopped

1 small red onion, very finely sliced

1 small fennel bulb, trimmed and finely sliced

1 tablespoon baby capers, rinsed

A few basil leaves, shredded or torn

Sea salt and freshly ground black pepper



Method:

Preheat the oven to 200°C/Gas 6. Tear the bread into bite-sized chunks, scatter on a baking tray and put into the oven for just 5–10 minutes, until lightly toasted. Leave to cool.

Crush half the strawberries with your hands. Put them into a sieve over a large bowl and work them through with the back of a wooden spoon to give a thin strawberry purée. Whisk in the extra virgin olive oil, balsamic vinegar and some salt and pepper.

Quarter the remaining strawberries, or cut them into smaller pieces if they are really big. Put them into a large bowl with the cucumber, onion, fennel, toasted bread, capers and about half the basil. Spoon over the strawberry dressing, toss lightly and leave the salad to stand for 10–15 minutes before serving.

Taste and adjust the seasoning with salt and pepper as needed. Toss the salad gently one more time, scatter over the remaining basil leaves and serve.

This recipe features in “River Cottage Fruit Every Day”, published by Bloomsbury Publishing plc, and available from rivercottage.net.

Sweet Strawberry, Basil & Balsamic Pizzas

Try this new flavour combo as a dessert rather than the usual main course. Fun to make with the kids and a great talking point after a summery barbecue.

Serves 8

Preparation time: 40 minutes

Rising time: 1¼ hours – 1 hour 20 minutes

Cooking time: 12-15 minutes

Ingredients:

300g (11oz) strong white bread flour

¼ teaspoon salt

2 tablespoons caster sugar

1½ teaspoons fast action dried yeast

25g (1oz) butter, melted

1 egg, beaten

150 ml (¼ pint) warm water

Topping

125g pack Abergavenny goats cheese log, cut into 8 slices

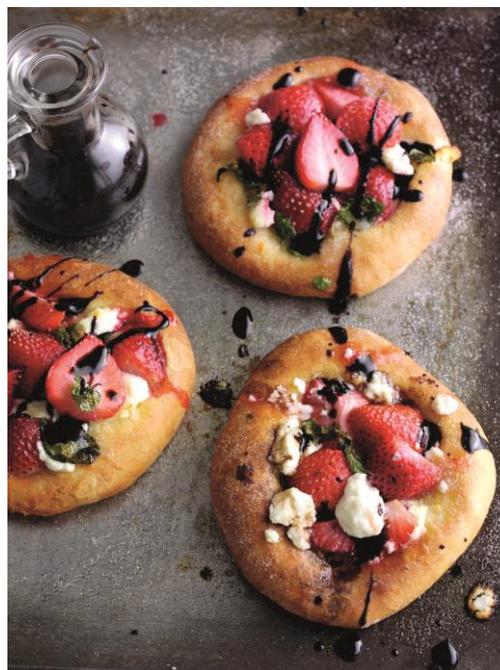
450g (1lb) strawberries, hulled, halved or quartered

Handful basil leaves

25g (1oz) butter, melted

2 tablespoons caster sugar

4 teaspoons balsamic glaze or balsamic vinegar



Method:

Add the flour, salt, sugar and yeast to a large mixing bowl and stir together. Add the melted butter, beaten egg and warm water and mix to a soft but not sticky dough. Knead the dough for 5 minutes on a lightly floured surface until smooth and elastic. Put into a bowl and cover the top with oiled clingfilm. Leave in a warm place for 1 hour or until doubled in size.

Knead the dough for a second time then cut into 8 pieces. Roll each piece out to a rough shaped circle with a diameter of about 12.5cm (5 inches) with a rolling pin then put on to 2 oiled baking sheets.

Crumble a slice of cheese over each pizza then top with the strawberries and basil leaves torn into pieces. Cover loosely with oiled clingfilm and leave to rise for 15-20 minutes until beginning to puff up around the edges. Preheat the oven to 220°C, 200°C fan assisted, Gas 7.

Remove the clingfilm and drizzle the pizzas with the butter and sprinkle with the sugar. Bake for 12-15 minutes until the pizzas are golden and the bases are dry.

Drizzle with the balsamic glaze or vinegar and serve warm.

Thanks to Seasonal Berries for this recipe www.seasonalberries.co.uk

Berry Cheesecake

Serves 12–15

Ingredients:

For the base:

1½ mugs almonds (300g)

2½ mugs Medjool dates (500g)

For the middle layer:

2 over-ripe bananas

2 mugs cashew nuts (400g)

½ mug maple syrup (150ml)

⅓ mug fresh apple juice (100ml)

1 teaspoon ground cinnamon

For the top layer:

1 banana

1 mug fresh blueberries (200g)

1 mug strawberries (200g)

4 Medjool dates

1 tablespoon maple syrup

1 teaspoon ground cinnamon



Method:

Before making this, you need to slice the three bananas and freeze the slices for at least 3 hours along with the blueberries (packaged frozen berries have too high a water content and make the mix too runny, so you need to freeze your own). You also need to soak the cashew nuts for at least 3 hours in a bowl of water.

For the base: Once you're ready to start cooking, begin with the base. Place the almonds into a food processor and blend for a minute or so until the nuts are nicely crushed. Then add the pitted Medjool dates and blend again until a sticky mix forms. Press this into the base of a cake tin and place in the freezer.

For the middle layer: Next, make the middle layer by simply putting all the ingredients into the food processor and blending until smooth and creamy. Take the base layer out of the freezer and pour three-quarters of this mix over it before putting the cake back into the freezer. Keep the final quarter of the mix in the processor as it's needed for the top layer.

For the top layer: Wait about 20 minutes for the middle layer to set in the freezer before making the third layer. To make this, add the remaining ingredients to the blender with the last of the mix from the middle, then blend until smooth and pour over the middle layer.

Place the cake back into the freezer to set for 2–3 hours before serving. Remove the cake from the freezer and allow it to warm up for a few minutes before you serve it.

Recipe extracted from Deliciously Ella by Ella Woodward, out now published by Yellow Kite, £20 © Ella Woodward 2015

Sweet Eve Strawberry Trifle

Serves 6

Preparation time: 30 mins

Cooking time: 20 mins

Ingredients:

For the sponge fingers:

1 egg

45g caster sugar

60g plain flour

For the custard:

2 eggs

1 tbsp caster sugar

300ml milk

Seeds of a vanilla pod or 1 tbsp vanilla bean paste

For the trifle:

250g Sweet Eve strawberries

200ml double cream

2 tbsp caster sugar



Method:

To make the sponge fingers (makes 16)

Pre-heat the oven to 200°C. Line a baking sheet with baking parchment

Whisk the egg and sugar in a big bowl until light and quite stiff.

Sift half the flour over the mixture and fold in lightly. Add the remaining flour. Spoon the mixture into a piping bag with a 1cm nozzle. Pipe the mixture onto the baking sheet in 5 cm lengths, set apart because they expand while in the oven.

Bake in the prepared oven for 10 minutes, till golden. Leave to cool on a wire rack.

To make the custard (makes 300ml)

In a bowl beat the eggs, sugar and 50 ml of milk. Put the rest of the milk in a non-stick saucepan with the vanilla seeds or vanilla bean paste. Bring the milk to the boil.

Set the milk aside to cool for 10 minutes then pour onto the egg mixture. Mix well.

Strain the custard mixture into a clean saucepan and place back onto medium heat. Keep stirring while the custard cooks and take off the heat when it is thick enough to coat the back of a spoon. Set aside to cool.

To assemble the trifle

Slice the Sweet Eve strawberries into thin slices. Whisk the fresh cream with the caster sugar until it forms soft peaks.

Take a deep trifle bowl and assemble alternate layers of strawberry slices, sponge fingers, custard and whipped cream. You may wish to arrange the strawberry slices so that you can see them in a row through the glass.

Decorate the top of the trifle with more Sweet Eve strawberry slices.

Thanks to Sweet Eve for this recipe – www.sweetvestrawberry.co.uk

