

# Assiette of Strawberries

*Brought to you by Stephanie Moon Chef Consultant at the Rudding Park Hotel, Harrogate.*



Strawberry Shortcake, Strawberry Soup and Syllabub

This is a great summer dish and is easy to make too. At Rudding Park, we use Yorkshire strawberries where possible

## 1. Strawberry Shortcake

Serves 4

### Main Ingredients:

2 punnets of local strawberries washed, hulled and sliced.

### Ingredients for 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:

½ pint double cream  
Seeds scraped out from 1 large vanilla pod  
80 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:

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 place 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

## **2. Strawberry Soup**

*Serves 4*

### **Ingredients:**

600 g of Yorkshire strawberries, washed, hulled and pureed  
250ml of water  
250ml caster sugar  
150ml local natural yoghurt (we use yoghurt from Longley farm)  
A few mint leaves for garnishing

### **To make the soup:**

Put 250ml of water and 250ml caster sugar in a pan and boil until all the sugar has dissolved. Pour over the strawberries immediately.

Blend together with the yoghurt using a small stick blender and pass through a sieve.

Serve chilled in an espresso cup.

## **3. Strawberry and Elderflower Syllabub**

*Serves 4*

### **Ingredients:**

40 g strawberries  
50ml Strawberry and elderflower jam from Yorkshire  
¼ pint double cream, softly whipped  
60 ml sweet white wine  
20 g plus 80 g caster sugar  
Zest of ½ lemon  
½ vanilla pod

Place the fruit in a small pan with 80g caster sugar and cook until stewed and soft.

Place most of this in the base of four shot glasses and allow to cool, reserve a little for the rest of the dish.

### **To make the syllabub**

Add 200ml white wine to the remaining 20 g caster sugar, split the vanilla pod and add the seeds.

Add the Strawberry and elderflower jam, double cream, lemon zest and the remainder of the fresh gooseberry mix. Whisk this until stiff and pipe into the glasses.

Set in the fridge for ½ hour.

### **To assemble the dish:**

This dish looks great on a long thin plate. Place the Strawberry Shortcake in the centre of the plate, then place the syllabub shot glass at one end and the espresso cup of Strawberry Soup at the other.