



Strawberry Season by Sian Hindle  
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Strawberries are coming into season in time for Wimbledon, which not only makes me think of the tennis, but of strawberries and Cream, Pimms and High Tea. I love using strawberries in desserts, the luscious redness of the fruit, combined with the flavour never disappoints.

It was so difficult to choose a favourite dessert to show off strawberries as they can be used for everything. They are a versatile dessert choice, a bowl of strawberries with a vanilla dipping sugar or meringues is the simplest option, set in a sparkling wine jelly or terrine is an elegant choice, dipped in Belgian Chocolate and served with the ultimate chocolate cake or brownie is the indulgent option. So whatever your favourite recipe for strawberries is, dig out the mixing bowl and get to work welcoming the strawberry season.

#### Strawberry Cheesecake

100g Unsalted Butter  
300g Digestive Biscuits Crumb  
Fresh Strawberries  
300g Cream Cheese  
4 sheets gelatine  
1 tbsp of vanilla extract  
300g Caster Sugar  
1 Large Carton Double Cream  
Vanilla  
Gelatine Sheets  
23cm loose bottomed tin  
To decorate  
Fresh Strawberries  
Strawberry Jam  
Grenadine Syrup



1. Crush the Digestive biscuits by whizzing in a food processor or placing in two polythene bags and bashing with a rolling pin. Place the butter in a bowl place into a microwave to melt. Add the biscuit crumb.
2. Stand the tin on a flat cake drum or plate and press the biscuits evenly into the base.
3. Wash and remove the stem of enough of the strawberries to go around the outer edge of the cake. Trim the strawberries to be the same size. Place the fruit with the cut edge facing out.
4. To make the filling. Soak the gelatine sheets in cold water until softened.
5. Boil the kettle, place 100ml into a small bowl, add the softened leaf gelatine, it should dissolve into liquid immediately, if not, just heat in 10 second blasts in the microwave.

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6. Place into a bowl the cream cheese, sugar and vanilla essence, beat until softened and smooth. Add the double cream and beat further until combined and thickened.
7. Pour in the gelatine and stir quickly.
8. Pour into the prepared tin and place in the fridge for at least 4 hours, or until set.
9. To make the topping Warm the jam in the microwave with 2tbsp Grenadine to thin.
10. Spread over the centre of the cheesecake.
11. Decorate with cut strawberries placed to the outer edge.

### Strawberry Scones

There is nothing like the aroma of freshly baked scones, they are quick and simple to make, cut them out large or small and enjoy smothered with strawberry jam, fresh strawberries and clotted cream. Scones freeze really well, so make a double batch and if you can resist, keep some for when you have unexpected visitors. Pop them in the oven straight from the freezer for a delicious treat.

Scones – makes 8 large or 16 medium or 25 petit four sized scones.

450g SR Flour  
Pinch of Salt  
100g Salted Butter  
50g Caster Sugar  
100g Sultanas  
250ml Buttermilk  
80ml Full fat Milk

1. Place the flour and the salt in a large bowl
2. Cut the butter into small cubes, rub lightly into the flour, lifting the flour with fingertips to aerate the mixture.
3. Stir in the sugar and the sultanas.
4. Pour the liquid into a well made in the centre of the mixture, using a palette knife, gradually bring the flour to make a soft dough.
5. Tip the dough out onto a lightly floured surface and knead to remove any cracks in the surface.
6. Pat out to 2cm thick, cut out the scones using a floured cutter, re-rolling the dough to use it all up.
7. Brush with beaten egg and place on baking parchment on a baking tray.
8. Bake at 200°C/Gas 6 for 10-12 minutes (depending on the size of the scones).
9. To serve, spread with strawberry jam and a few slices of strawberries and a dollop of clotted cream.



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