



Strawberries and Cream

You'll need:

150g strawberries
100ml double cream
pinch of sugar

Optional:

1 tsp juice of a lemon, lime
or orange
handful of fresh basil leaves

1. Ensure strawberries are room temperature. Ideally remove from the fridge 1-2 hours before eating.
2. At least 10 minutes before you want to eat them, mix half the strawberries with a teaspoon of sugar. This is called macerating. This creates a sweet strawberry syrup at the bottom of the bowl to enhance the sweet strawberry flavour. If you want, at this stage you can add a teaspoon of citrus juice and/or some basil leaves – torn into smaller pieces.
3. Lightly whip the cream, and when the strawberries are ready, eat together.

Liam's Top Tip: Crush some meringue to create a classic 'Eton Mess', or a handful of granola or toasted oats to add a nice crunchy texture.