ADAM HANDLING'S STRAWBERRY AND GINGER TRIFLE

Serves 8

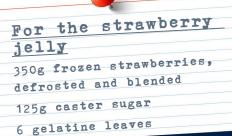
For the yorkshire parkin 150g golden syrup 150g unsalted butter 40g black treacle 150g soft brown sugar 150g self-raising flour 115g oats 2 whole eggs 8g ginger, ground 1.5 tsp nutmeg, ground 1.5 tsp mixed spice

Melt the butter, syrups and brown sugar in a saucepan. Place all the dry ingredients into a mixer, on a low speed, and combine them. Add the wet ingredients and mix until incorporated. Finish with the eggs and beat for 5 minutes, until smooth and pale. Bake in a lined 900g loaf tin, at 160°C, for 25 minutes.



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Soften the gelatine in a bowl of cold water and squeeze to remove all the water. Warm the blended strawberries in a saucepan with the sugar and the gelatine. Pour through a fine-mesh sieve or coffee filter, to make the liquid become clear.



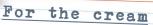
For the ginger

custard
8 egg yolks
130g caster sugar
100g plain flour
500ml whole milk
1tsp ginger, ground

Place the milk and ginger into a saucepan and heat until just before it reaches the boil. Whisk the egg yolks and the sugar together, add the flour and then add the milk. Pour into a saucepan, cook on a low heat and whisk for 5 minutes until the custard thickens. Chill down in a tray and cover with

greaseproof paper, to cool.

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300g double cream, cold 50g icing sugar 1 vanilla pod, scraped Add the icing sugar and vanilla seeds to the cream. Whip the cream to stiff peaks, then transfer to a piping bag for serving.

For serving

150g frozen strawberries, defrosted and chopped Nuts, chopped Dice the Parkin into chunks and add it to the bottom of the glass. Place a few of the defrosted strawberries on top. Pour the strawberry jelly into the glass, over the defrosted strawberries and diced Parkin, and transfer to the fridge, to set. Spoon a layer of ginger custard onto the top of the jelly. Pipe dots of the cream on top, until the whole glass is covered. Garnish with the chopped nuts.



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