

# 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.

## For the strawberry jelly

350g frozen strawberries, defrosted and blended  
125g caster sugar  
6 gelatine leaves

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.



**Michelin-Starred Chef Owner, Adam Handling**  
of the Adam Handling Restaurant Group  
and GREAT Ambassador



**For the cream**

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.

