



WINNER

STEPH,
Robert May's
School, Odiham



Steph chopping strawberries

Steph's Ginger Snap Baskets with Chantilly Cream and Strawberry Coulis - Serves 2

GINGER SNAP BASKET

25g butter
28g caster sugar
30g golden syrup
½ tsp vanilla extract
¼ tsp ground ginger
25g plain flour

CHANTILLY CREAM

150ml double cream
100ml Greek style yogurt
1 Vanilla pod - seeds
6 strawberries sliced for garnish

STRAWBERRY COULIS

4 strawberries halved
2 tbsp Strawberry Jam – The
Real Jam + Chutney Company*
1 heaped tsp caster sugar

GINGER SNAP BASKET

1. Preheat oven 180°C/Gas Mark 5. Line a large baking tray with baking parchment.
2. Melt the butter, sugar and golden syrup in a saucepan. Bring to the boil, continue to boil for 1–2 minutes. Remove from the heat, add the vanilla extract and ground ginger. Leave to stand for 10 minutes. Stir in the flour.
3. Divide the mixture and mould into 3 small balls, place evenly apart on the baking tray. Flatten gently. Cook for 12–15 minutes until golden brown.
4. Remove from oven and leave for one minute. Mould each round into a basket shape over a glass. Leave to harden.

CHANTILLY CREAM

1. In a bowl whisk the cream until thick, stir in the Greek yogurt and vanilla seeds.
2. Fill each basket with cream and drizzle with coulis. Serve with sliced strawberries.

STRAWBERRY COULIS

1. To make Coulis, place strawberries, jam and sugar in a saucepan. Cook on a gentle heat until the jam has melted.
2. Place a sieve over a bowl. Pour the strawberry mixture into the sieve, and leave to drain.

Steph used
local Hampshire
strawberries



KEEPING IT LOCAL

Strawberry Jam
The Real Jam &
Chutney Company

*Available from the
Co-op Local Flavours range

The Create and Cook Competition is run by fit2Cook Food Education and Sponsored by The Southern Co-operative. For more information See www.fit2cook.co.uk

