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

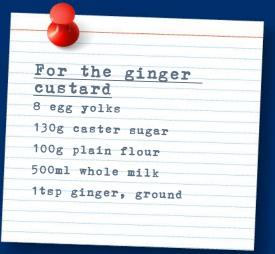
Melt the butter, syrups and brown sugar in a saucepan. Place all the dry ingredients into a mixer, on a low speed, and combine them. Add the wet ingredients and mix until incorporated. Finish with the eggs and beat for 5 minutes, until smooth and pale. Bake in a lined 900g loaf tin, at 160°C, for 25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





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

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.



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.

For	the cream
	double cream, col
	icing sugar

Add the icing sugar and vanilla seeds to the cream. Whip the cream to stiff peaks, then transfer to a piping bag for serving.



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.