

CHEAT'S 10 MINUTE STRAWBERRY GATEAU

Ingredients:

- 1 x Large Bought in Flan Case
- 750 ml Double Cream
- 2 x Punnets of large fresh Strawberries
- 1 x Punnet small Strawberries
- ½ Punnet of mixed berries, redcurrants, blueberries and blackberries
- 200 g Caster Sugar
- 50 g Icing Sugar
- Fresh Mint

METHOD:

1. Take one 8 – 10 inch stainless steel ring and cut out the centre of the flan. With a sharp knife cut the disc in half through the middle so you end up with two thin discs.
2. Whip the double cream with 1 oz of sugar and a vanilla pod scraped to a thick peak consistency and keep in the fridge. Take the strawberries, leaving some whole for garnish (about 10 of the small ones) and cut the green off and cut in half lengthways.
3. Line the ring with the largest strawberry halves cut side against the ring. You won't need all of the strawberries but we will need these for the filling. Place the whipped cream in the ring and gently press to the edges and add the rest of the strawberries and flatten the top.
4. Lift the cake onto a plate and remove the ring by carefully warming the edges with a hot cloth and lifting it straight off. Place the remaining caster sugar into a very clean pan and place on the stove to caramelize. Once it is caramelised remove from the heat to cool slightly.
5. While this is cooling, take a hot metal skewer that is red hot and score the top in lines to create a diamond style pattern. Dress the top with the leftover strawberries and berries and garnish with sprigs of fresh mint. To finish, dip a small spoon into the sugar and twist around a steel to create some curls. And drag some more sugar over the top to create spun sugar. Place this on top of the berries and serve.