

BR7 Baking

STRAWBERRIES

One of my favourite things about summer is strawberry season. The smell of strawberries in season is divine and I love finding new ways to enjoy them.

With allotments becoming very popular, growing your own is easier than you thought and the taste exceeds anything you would get from the supermarket.

STRAWBERRY AND MASCARPONE MOUSSE —SERVES 8

Ingredients

400g Strawberries , stalks removed

300ml Double Cream

250g Mascarpone

50g Caster Sugar

Juice 1 Lemon

Instructions

Place the strawberries into a food processor and blend until smooth.

In a bowl whisk together the mascarpone, double cream and caster sugar until stiff.

Add the strawberry puree and lemon juice and whisk again.

Place into ramekins and leave in the fridge to chill for at least 2 hours before serving.

Twists & Tips

- Try mixing in raspberries for an even sweeter dessert
- For a healthier version, replace the double cream with natural yoghurt



This month we have been working with

MARY & MICK DESIGNS

Mary & Mick Design have been making graphic design and advertising fine, fun and funky since 1992. With a background as a creative team at some of the top London Advertising Agencies, they always try to make their designs relevant.



They are extremely passionate about home grown produce and enjoy spending time on their plot at the local allotment

MARY AND MICKS STRAWBERRY & BLACK PEPPER ICE CREAM

SERVES 6-8

Ingredients

- 450g Strawberries , stalks removed
- Juice of 1 Orange
- Juice of 1 Lemon
- 300ml Double Cream
- 150g Caster Sugar
- Black Pepper

Instructions

Place the strawberries in a food processor and blitz until smooth. Add the cream, orange juice, lemon juice and sugar to the processor and mix again

Season to taste with the black pepper. Remember once frozen the taste will be a lot milder

Blitz a few more times to ensure everything is fully combined

Place the mixture into an ice-cream machine and churn for 20 minutes then place into a container and freeze

- If you don't have a ice-cream machine, place the mixture into a bowl, cover and place in the freezer. Remove from the freezer every hour and mix for a few minutes to remove any lumps. Do this 2-3 times for perfectly smooth ice cream.
- For a truly authentic allotment recipe, a recycled butter container is a must.

We would love to hear how you got on with this month's recipe.

Good or Bad!

Send us your comments and pictures to contact@visitchislehurst.org.uk

OR post your pictures on social media and tag **Visit Chislehurst**

Thank you to **Mary and Mick Designs** for working on this month's issue and **Clare Herriot** for the photos and video.

