

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
1.5tsp nutmeg, ground
1.5tsp 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.

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.

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.

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.