

# May IN THE ISSUE



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## COVER RECIPE ❖

### Strawberry zuppa inglese

SERVES 6

500g strawberries, cut into pieces

200g sponge fingers

100ml Grappa

for the vanilla custard

1 vanilla pod, split open

6 free-range egg yolks

50g cornflour

1 litre of milk

100g caster sugar

to serve

whipped cream

toasted almonds

Make the custard. Place the milk and vanilla in a saucepan and bring to the boil. Meanwhile, whisk the egg yolks, sugar and cornflour in a bowl. When the milk is boiling, remove from the heat and stir, a little at a time, into the cornflour. Transfer to the saucepan and heat until thick. Remove from the heat and leave to cool.

Mix the custard and mascarpone together in a bowl. Dip the sponge fingers briefly in the Grappa. Place a layer of sponge fingers on the base of six glasses, then scatter over a few strawberries. Cover with a layer of mascarpone. Repeat with another layer of sponge fingers, strawberries and mascarpone. Continue until the glass is filled, then top with whipped cream, strawberries and almonds.

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