

Strawberries, Rhubarb and Vanilla Custard

Eton Mess

Makes 6

Ingredients

Fruit Compote

250g rhubarb

250g strawberries

2 tbsp vanilla sugar

Vanilla Cream

300ml double cream

2 tbsp icing sugar

2 tsp vanilla bean paste

350g fresh Madagascan vanilla custard

6 meringues

Method

- First of all, chop the strawberries and rhubarb to small bite sized pieces and place in a saucepan with a little water and the sugar.
- Bring to a light simmer and cook until the fruits are cooked, and the liquid has evaporated. Leave to cool.
- Now whip the cream to soft peaks in a bowl along with the icing sugar and vanilla bean paste.
- You can now start layering. Start with the custard and then the compote, some crushed meringue pieces and finally top with the cream.
- Now repeat the layers until you have used all the components and then serve for a delicious seasonal pudding.

Rhubarb and Vanilla Jam

Makes 2 x 250ml jars

Ingredients

500g rhubarb

500g jam sugar

2 vanilla pods-cut in half lengthways

2 tbsp water

1 tbsp butter

Method

- First of all, place the vanilla pods in the 500g of jam sugar and leave overnight.
- Now chop the rhubarb to small bite sized pieces and place in a saucepan with the vanilla sugar, removing the vanilla pods, and the water.
- Bring to a simmer and then cook until your jam has reached setting point. This usually takes about 5 minutes.
- Now add a tbsp of butter to the jam and allow to melt before stirring through, this will stop it foaming.
- Ladle into sterilised jars and seal, then leave to cool completely.
- This jam is delicious on toast and in a homemade sponge cake.

Spring Onion, Leek, Mature Cheddar and Bacon Frittata

Serves 4

Ingredients

6 large eggs

10 rashers back bacon

Bunch spring onion

1 leek

Fresh parsley

Salt and pepper

250g extra mature cheddar

Method

- First of all, preheat your oven to gas mark 4. Now cook off the leek, spring onions and bacon in some olive oil in a metal handled frying pan until cooked.
- Now beat the eggs in a bowl and season well with salt and pepper.
- Stir through the chopped fresh parsley then pour into the frying pan and cook for 1 minute.
- Place the frying pan in the oven and cook for 25-30 minutes until golden brown and the egg is cooked through.
- Serve with a fresh crisp salad for a delicious summery dinner.

Shopping list for all 3 recipes

Check your cupboards first as you may have a lot of these already

750g rhubarb

250g strawberries

500g jam sugar + 2 tbsp caster sugar for vanilla sugar

2 vanilla pods

300ml double cream

2 tbsp icing sugar

Vanilla bean paste

350g fresh Madagascan vanilla custard

6 meringues

Butter

6 large eggs

10 rashers bacon

Bunch spring onions

1 leek

Fresh parsley

Salt and pepper

250g extra mature cheddar cheese