



THE ELECTRIC RANGE

Strawberries in Tarragon and Lavender Custard

Ingredients for Two "passionate" people:

- 1 Punnet of Strawberries (later in the Summer you can do a mixture of other locally grown soft fruits)
- 3 Free Range Cotswold Legbar Egg Yolks
- 2 Free Range Cotswold Legbar Eggs
- 2 oz Caster Sugar
- 1 Teaspoon of Lypiatt House Honey
- Chopped Selsley Tarragon
- 1 Cinnamon Stick
- 1 Split Vanilla Pod
- 2 Meringues
- 1/2 Pint of Fresh Cream
- Finely Chopped Lavender
- 2 Scoops of Local Ice Cream or Yoghurt

Method:

- Wash and hull the Strawberries and place in a bowl
- Whisk together the eggs, yolks, sugar and honey
- Bring to the boil the cream, vanilla, cinnamon, tarragon and half the lavender
- Once boiled pour onto the egg mixture, stir well and return to the heat
- On a slow heat whisk or stir continuously till the mix thickens. This is the egg cooking. To test it is ready the mixture should coat the back of a spoon. Once ready pour over the Strawberries and allow to infuse
- To serve place a meringue in the centre of the bowl, fill with some of the "anglaise" mix. Next place a scoop of ice cream in the centre and top with a further amount of berries. Perhaps drizzle with Selsley Herb mulling syrup or Local Honey. Use some fresh mint and a sprinkling of the remaining Lavender and dusting of icing sugar to serve