

Strawberry and crème pâtissière jalousie

Ingredients

- 500ml/18fl oz milk
- 4 tbsp caster sugar
- 25g/1oz butter
- 1 tsp vanilla extract
- 1 free-range egg, plus 3 free-range egg yolks
- 4 tbsp cornflour
- 500g/1lb 1oz all-butter puff pastry
- plain flour, for dusting
- 500g/1lb 1oz fresh strawberries, hulls removed, halved

Preparation method

1. Preheat the oven to 180C/375F/Gas 5.
2. To make the crème pâtissière, heat the milk, sugar, butter and vanilla in a pan until the sugar has dissolved and the mixture has warmed through. Remove the pan from the heat.
3. Whisk the egg and two of the egg yolks in a bowl until well combined. Whisk in the cornflour until smooth, then slowly add the warm milk mixture.
4. Return the mixture to the saucepan and cook over a low heat, stirring continuously, for 4-5 minutes, or until thick enough to coat the back of a spoon. Transfer the crème pâtissière to a bowl and cover the surface of the mixture with a disc of greaseproof paper to prevent a skin from forming. Set aside to cool.
5. Meanwhile, roll the pastry out onto a floured surface and cut it into two 20cmx8cm/6inx3in rectangles.
6. Place one puff pastry rectangle onto a baking tray and spread the cold crème pâtissière on top, leaving a 2cm/1in border free all the way round.
7. Sprinkle 300g/10½oz of the strawberry halves on top of the crème pâtissière, and brush the pastry border with the remaining egg yolk.
8. Fold the remaining puff pastry rectangle in half lengthways and cut straight lines lengthways down the pastry, leaving 0.5cm/¼in between each slit and 2cm/1in at the borders. Unfold the pastry and place it on top of the strawberries. Press the edges of the top layer of pastry down onto the bottom pastry layer to seal. Brush any remaining egg yolk over the top.
9. Bake in the oven for 15-20 minutes, or until the pastry is risen and golden-brown.
10. Meanwhile, warm the remaining strawberries in a pan until they

less than 30 mins

preparation time

30 mins to 1 hour

cooking time

Serves 4

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start to break down, then blend in a food processor until smooth.

11. To serve, cut the jalousie into slices and place a slice onto each of four serving plates. Drizzle over the strawberry sauce.