Jubilee Blueberry & Strawberry Double Chocolate Brownies

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INGREDIENTS

200g dark chocolate
200g salted butter
275g caster sugar
250g blueberries
125g plain flour
3 large eggs
25g cocoa powder
50g dark chocolate chips
50g milk chocolate chips
50g white chocolate chips (melted & cooled)
5 strawberries, sliced and chopped into small pieces

METHOD

1. Preheat oven to 170 degrees (fan) and line a 20 x 20cm baking tray tin with baking paper
2. Combine the dark chocolate and butter, melt in the microwave on 30 second bursts, stirring well between each one until fully melted
3. Using an electric whisk or stand mixer, whisk the eggs

and sugar until pale, fluffy and around double in original size
4. With the whisk still running slowly pour in the chocolate and butter mixture until it is fully combined
5. Sieve in the flour and cocoa, and then fold together
6. Fold in the blueberries, dark chocolate and milk chocolate chips, pour into the lined tray.
7. Bake on the middle shelf for 25 mins or, if you prefer it more firm for 5 mins more. (I prefer them still a bit gooey in the middle!)
8. Once done (they will still have a wobble), cool in the tin on a wire rack, drizzle over melted white chocolate and scatter the strawberries across the top
9. Transfer to the fridge to firm up for 6 hours (preferably overnight)
10. Remove from the tin, slice and serve

Enjoy!



ENJOY! If you opt for Blueberry & Strawberry Double Chocolate Brownies, please do share a picture!

Strawberry & Chocolate Cheesecake

Strawberry & Chocolate Cheesecake

INGREDIENTS

CHEESECAKE
- 308g Oreos
- 75g unsalted butter, melted
- 500g mascarpone
- 340g full fat cream cheese
- 300ml double cream
- 200g white chocolate
- 4 tbsp strawberry jam

GANACHE
- Red food colouring
- 50ml double cream
- 150g white chocolate

FOR DECORATION
- 8 strawberries
- 100ml whipped cream
- 75g dark chocolate
- 25g white chocolate

METHOD

1. Crush the Oreos with a hand blender until completely ground. Add melted butter and combine with a spoon
2. Grease and line the base of a 20cm round, deep, loose bottomed cake tin. Add the biscuit mixture to the cake tin and pat it flat with the back of a spoon. Leave to set in the fridge for about 30 mins.
3. Melt the chocolate in a heat proof glass bowl over a small pan of hot water on a low heat. Stir occasionally to prevent sticking and just before it is fully melted add the preserve and stir through.
4. Remove from the heat and leave to cool for 10 mins until barely warm but still a liquid consistency.
5. Meanwhile whisk the cream cheese and mascarpone together. Add double cream and keep whisking until the mixture is fully holding its own shape. Finally add the melted chocolate and strawberry jam and whisk until combined.
6. Spoon the mixture over the cooled and set biscuit base, then smooth the top. Return to the fridge to cool whilst you prepare the ganache
7. To make the ganache put the food colouring, double cream and white chocolate into a microwavable bowl and heat at 15 second intervals stirring well after each one, until you have a smooth, glossy, pourable mixture.
8. Remove the cheesecake from the fridge, pour over the ganache and return to the fridge.
9. For the decoration, melt both chocolates in separate bowls in the microwave on 30 second intervals, when fully melted, dip the strawberries in the dark chocolate and pop on to a lined baking tray. Using a spoon drizzle, the white chocolate in lines. Once these are set enough to handle put on to the cheesecake leaving a little room between each one.
10. Beat the whipping cream until soft peaks are formed then either pipe or spoon between each strawberry.
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Strawberry & Mascarpone Eclairs

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Makes 10 – Part of "Your Perfect Afternoon Tea"

INGREDIENTS

Eclairs
150g plain flour

20g golden caster sugar
75g unsalted butter
75ml milk
125ml water
3 eggs
1 egg yolk

Filling
150g mascarpone
100g double cream
100g icing sugar
10-12 sliced strawberries

Topping
250g icing sugar
50g white chocolate
4 strawberries, chopped

Optional to decorate
Freeze dried strawberries

METHOD

1. Preheat your oven to 160 degree fan. Line a large baking tray with greaseproof paper

2. Combine in a saucepan the sugar, butter, milk and water and bring to the boil. Remove the pan from the hear and tip in the flour, beat the mixture (I use a wooden spoon until a dough is formed)

3. Tip into a food processor and pulse for a couple of minutes to cool

4. Add the whole eggs gradually, pulsing in between

5. Once it is fully combined to a smooth dough, pop the mixture into a piping bag (a 1.5cm nozzle) and pipe on to the greaseproof paper. Pipe each éclair about 10cm in length, then

re-pipe another layer on top the same length, this makes it much easier once they are baked to cut into halves and keeps them light

6. Beat the yolk and the brush over the top of each éclair before popping in the oven

7. Bake for 50 minutes, the eclairs will be golden brown and dry. Place on to a wire rack to cool completely before filling

8. Whilst they cool prepare the filling. In a stand mixer or electric hand mix combine all the ingredients (except the sliced strawberries) and then beat until a stiff but pipeable mixture is formed

9. Next create the topping, using either a stand mixer or electric hand mix beat all the ingredients until a stiff mixture is formed

10. To assemble, slice the cooled eclairs in half horizontally, lay the sliced strawberries on the bottom half, then spread or pipe the filling on top. Put the top half of the éclair back on, then spread the topping over the top. Optional: sprinkle freeze dried strawberries on top.



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do share a picture!