

Layers of Love

Serves: 4 regular portions or 2 large ones.

Time: 20 minutes.

Ingredients:

- 6-piece packet of Grasmere Gingerbread®
- 1 or 2 tablespoons of Grasmere Gingerbread® crumbs. Alternatively use 1x 12-piece packet for both of the above.
- 1 tablespoon of Sarah's Strawberry & Ginger Conserve (use more if you want more sweetness)
- 2 tablespoons of Champagne or Prosecco (can be made with lemonade instead of alcohol)
- 2 tablespoons of desiccated coconut (can be made without)
- 250g of Strawberries
- 350ml of whipping cream
- For the top; Sarah's Dark Chocolate Ginger Bar or Dark Chocolate Crystallized Ginger pieces

Instructions:

1. Firstly, break and crush up your packet of gingerbread to small rough pieces in a bowl then add in the champagne to make the base slightly moist.
2. Mash the strawberries in a bowl, add a sprinkle of coconut if you wish, then set aside.
3. Whip the cream to stiff peaks, then fold in the conserve, start with a small amount and keep tasting so you just put the amount in that you so wish.
4. In individual glasses put a thin layer of the Gingerbread mixture then a thin layer of strawberries and a thin layer of cream then repeat the 3 layers again.
5. On the top of the final layer of cream mixture sprinkle Grasmere Gingerbread® crumbs and grate on some dark chocolate ginger.

Notes:

- You can serve straight away but it is also nice chilled (but for no more than an hour) especially if you like the champagne to have soaked in and softened the Gingerbread.
- I add the coconut because ginger to me is very much about the Caribbean spices and always complements coconut well, as do strawberries.
- If you don't like strawberries, you can use substitute with another fruit. Mango works really well.

Enjoy!

Joanne Hunter, Director of Grasmere Gingerbread®

