

## Strawberry & Elderflower Gateau



**Serves 10**

**Prep 30 mins**

**No Cook**

**Easy**

### Ingredients

2 x 200g sponge flan cases (25 cm)  
6 tbsp strawberry jam or conserve  
400g strawberries (look for ones that are similar in size), halved  
600ml double cream  
5 tbsp elderflower cordial  
5 -6 raspberries

### For the strawberry coulis

200g strawberries  
75g icing sugar  
squeeze of lemon

1. Remove the base of a 20cm loose-bottomed cake tin (make sure it's a deep one) and use it as a template to cut out a circle from each flan case. Chop the off cuts from the flans into small pieces and set aside. Reassemble the tin and line it with a couple of sheets of cling film, leaving enough overhanging to wrap up once the tin is filled.
2. Put one flan disc in the base of the tin and spread over half the jam. Arrange the strawberries around the outside with the cut surface facing outwards. If you have any particularly large or small strawberries, put them to one side.
3. Whip the cream, 2 tbsp icing sugar and 3 tbsp elderflower cordial together in a bowl until the mixture holds its shape. Chop the reserved strawberries, then fold them into the cream mixture. Use half of the cream to fill the centre of the gateau, spreading right to the edges so it holds the strawberries in place.
4. Push a single layer of the chopped flan off cuts into the cream, and drizzle over the remaining elderflower cordial. Stir the remaining jam through the rest of the cream, spread it over the flan pieces, and top with the final piece of flan. Fold over the cling film and give the gateau a gentle press down to compact the layers. Can be chilled for up to 24 hrs.
5. When you are ready to serve, remove the cake from the tin and discard the cling film, then transfer to a cake stand. Serve with a little strawberry coulis or cream on the side, if you like.
6. To make the strawberry coulis, whizz 200g strawberries with 100g icing sugar and a good squeeze of lemon. Chill until needed.