



## What geeks eat...

### **Strawberry Fool**

adapted from *Real Fast Food* by Nigel Slater

20 really ripe lovely strawberries, stemmed and diced  
1 tablespoon cane sugar  
3/4 cup whipping cream  
1 tablespoon powdered sugar  
1/2 teaspoon vanilla  
Rhubarb goo\*  
4 basil leaves, chiffonade

Chill your mixing bowl and beater so that it is ice cold. Your cream should also be very cold. Add the cane sugar to the strawberries and stir in. Stick them in the refrigerator until it is time to serve dessert. Then whip the cream into soft peaks, add the powdered sugar and vanilla to the cream and whip it again for a moment to combine. Gently fold the berries into the cream using only as much of the juice as the cream can hold.

To plate, pour the remaining juice and any rhubarb goo you might have into the bowl, spoon in some fool, scatter the basil, top with any juice you strawberry juice remains, and garnish if you like.

I think it might take you a total of ten minutes to make this dessert, but your guests will think you're a genius..because you are!

\*I make rhubarb goo by cooking it down with sugar orange zest, and white wine. If you have a china cap you could pass it through there and probably get a better appearance, but I don't have one so I used the blender.