



Roast rosemary flavoured strawberry pasty with clotted cream ice cream

3 Scoops of Purbeck clotted cream ice cream

- 1 sprig of rosemary
- 2 punnets of strawberries
- 200g sugar
- 300g sweet pastry
- Egg wash

Method

Strawberry filling

- 1 Remove stalks, wash and dry strawberries.
- 2 Heat a cast iron pan and sprinkle in the sugar, allow sugar to melt and lightly caramelize. Add strawberries and finely chopped rosemary. Cook on a high heat stirring continuously for 4 min.
- 3 Remove from heat and allow to cool, refrigerate for 1 hrs.
- 4 Roll out pastry and cut out 9 discs with 10cm pastry cutter and egg wash one side.
- 5 Place the strawberry mix in the centre of discs, egg washed side. Assemble into pasty shape. Place on buttered baking sheet. Egg wash and rest for 20 min. Then cook at 180°C for 20 min until golden brown.
- 6 Serve with Purbeck clotted cream ice cream.