

Devon Cream Tea with Strawberries

Serves 4

Preparation time: 20mins

Ingredients:

225 g 2 x Mission Deli Wraps (original)

1tbsp caster sugar

225g/8oz raspberries

1tbsp icing sugar + extra for dusting

½ orange, juice only

450g strawberries, hulled and quartered

225g/8oz pot clotted cream



Method:

- 1 Pre-heat the oven to 200C/400F/Gas 6.
- 2 Cut each wrap equally into 8 triangles, place on a large baking tray and scatter over the sugar. Bake in the oven for 5 minutes until golden. Remove from tray and set aside to cool.
- 3 Place ½ the raspberries in a small food processor with icing sugar and orange juice. Whiz until smooth.
- 4 Toss the remaining raspberries and strawberries together.
- 5 To serve, lay 1 deli wrap triangle onto each serving plate. Spoon over a dollop of clotted cream on each, followed by a spoonful of berries and drizzle over some of the raspberry sauce. Repeat this twice more laying the triangles at different angles.
- 6 Finish with a dusting of icing sugar and serve.

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