1. Butter and flour a 23cm round cake tin.
2. In a pan over low heat, melt 110g butter and 175g golden syrup. Stir in 170g chocolate chips until melted. Remove from heat and add sugar and eggs, and stir until blended. Stir in 1 teaspoon vanilla, flour and nuts.
3. Pour into prepared cake tin. Bake at 180 C / Gas 4 for 30 minutes, or until centre springs back when touched.
4. Cool in pan 10 minutes. Then place on a cooling rack.
5. To Make Glaze: Combine chopped chocolate, 2 tablespoons butter and golden syrup in pan. Stir over low heat till chocolate is melted. Remove from heat. Stir in vanilla.
6. Once the cake is cool, cover with the glaze. Garnish with sliced strawberries.