

Eton Mess recipe

Ingredients:



1 packet of
meringues



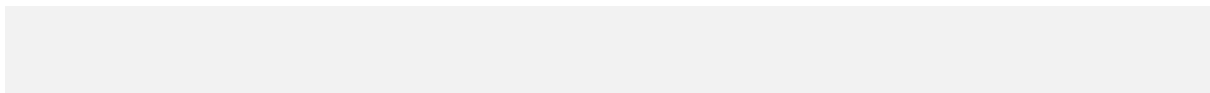
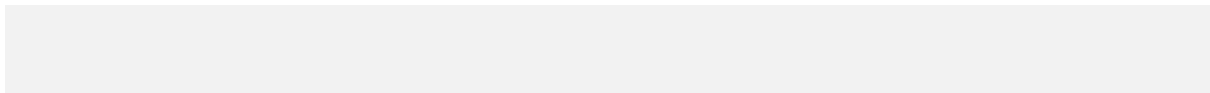
500g
strawberries



450ml
double
cream



1 tbsp icing
sugar



Method:

1



Mash up 200g of the strawberries until they make a sauce

2



Whisk the double cream and icing sugar in a large bowl until it forms peaks

3



Put the remaining chopped strawberries into a bowl

4



Crush up $\frac{3}{4}$ of the meringues and mix these in with the strawberries

5



Stir the strawberry sauce into the meringue mix

6



Pour the mixture into small bowls or glasses and cover with the remaining bits of meringue

7



Top with spoonful's of cream and place in the fridge and serve chilled

Enjoy!