



Eton Mess

Ingredients:

1 Ready-made packet of meringues
500g Strawberries – roughly chopped
450ml Double cream
1 tbsp Icing sugar

Method:

- Mash up 200g of the strawberries until they make a sauce
- Whisk the double cream and icing sugar in a large bowl until it forms peaks
- Put the remaining chopped strawberries into a bowl
- Crush up $\frac{3}{4}$ of the meringues and mix these in with the strawberries
- Stir the strawberry sauce into the meringue mix
- Pour the mixture into small bowls or glasses and cover with the remaining bits of meringue
- Top with spoonful's of cream
- Place in the fridge and serve chilled
- Enjoy!