

Eton Mess

Ingredients

- 2-3 Premade meringues (the big ones)
- 150 ml double cream
- A few strawberries
- A few raspberries
- A few blue berries
- 1 tsp mango and passion fruit coulis
- **Optional** - Mango, passion fruit, kiwi

Method

1. Break up the meringues into medium size pieces
2. Measure and whisk up the cream till it is thick and stiff
3. Cut up the fruit.
4. Layer the meringues on a plate/bowl/your pot
5. Spoon the cream onto the meringues
6. Drizzle the mango and passion fruit coulis
7. Gently put the fruit on top
8. Enjoy!