QUEEN
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PREP: 15 min
COOK:
SERVES: 4-6

Berry Layered Eton Mess

When it comes to effortless summer desserts, this is the one. The sweet crunch of meringue, creamy Vanilla Bean whipped cream and floral berries makes this dessert loved by all.

Ingredients

2 cups (500ml) thickened cream

1 tsp Queen Vanilla Bean Paste

1/3 cup (75g) caster sugar

1 tsp Queen Pillar Box Red Food Colour

2 1/2 cups (310g) frozen raspberries, thawed

100g packet pavlova nests, roughly crushed

2 x 250g punnets strawberries, hulled and sliced

1 punnet fresh raspberries, to serve

Method

STEP 1

In a large, clean bowl beat cream until soft peaks form. Add 2 tbsp caster sugar and mix until sugar has dissolved. Add food colouring, 1 drop at a time, gently folding into cream mixture until desired colour is achieved. Cover and refrigerate.

STEP 2

Place frozen raspberries and remaining sugar in a food processor and process until a smooth sauce forms, adding 1 tbs water if required. Transfer sauce to a fine sieve over a bowl. Stir with a spoon to extract all raspberry juice. Discard seeds. Transfer to a jug, cover and refrigerate.

STEP 3

To serve, arrange 4-6 dessert bowls and place meringue in base, followed by cream, raspberry puree and strawberries. Repeat to create an additional layer if desired. Serve immediately with fresh raspberries.

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