

EATON MESS

Depending upon the size of your glasses this will serve 4 – 6

1 pack of ready made small meringue nests (I found some strawberry ones!)

350ml double (heavy cream)

100ml full fat Greek Style Yogurt

350g / 12oz strawberries

1 x vanilla pod

1 x large teaspoon runny honey

200g / 7oz toasted granola

Mint leaves

1. In a large bowl, whip the cream & honey, split the vanilla pod and strip out the beans and add to the cream. Whip to soft peak stage. Do not over whisk.
2. Remove the hulls from the strawberries. Set aside some to top the glasses, and the cut the remainder into small bite size pieces.
3. Break the meringue nests into bite size pieces and set to one side until you are ready to serve.
4. Add the strawberries to the bowl along with the yogurt and gently fold into the cream. The colour of the strawberries should start to turn the dessert a pale pink.
5. When ready to serve, fold in the meringue pieces and decant into pretty serving dishes.
6. Decorate with a strawberry, a sprinkle of granola and some mint leaves. (Shred the mint leaves if they are large).