

Eaton Mess



Ingredients

- 500g/1lb 2oz strawberries, hulls removed
- 400ml/14fl oz double cream
- 3 x 7.5cm/3in ready-made meringue nests, crushed
- 1 tbsp Floe de Gascogne Rose
- sprigs of fresh mint, to garnish

Method

1. Purée half the strawberries in a blender. Chop the remaining strawberries, reserving four for decoration.
2. Whip the double cream until stiff peaks form, then fold in the strawberry purée and crushed meringue. Fold in the chopped strawberries and Floe de Gascogne
3. Spoon equal amounts of the mixture into four cold wine glasses. Serve garnished with the remaining strawberries and a sprig of mint.