

The Hungry Guest

ETON MESS

500g Mereworth Market Garden Strawberries, hulls removed and washed

400ml Double Cream

2 x Meringue Nests

2 heaped tablespoons of Icing Sugar

Squeeze of a Fresh Lemon

2 teaspoons of Elderflower Cordial

A few drops of good quality Vanilla Extract

A few springs of Fresh Mint



- Divide the strawberries in two and put one half to the side, placing the other half into a food processor with the icing sugar and a squeeze of lemon
- Blitz into a glorious pink coulis / sauce
- Cut the remaining strawberries into quarters and place in a bowl with the elderflower cordial. Leave a few to the side to be used as garnish
- Whip the double cream being careful not to over whip then gently fold in the strawberry sauce, creating a ripple effect
- Crush the meringues and fold into the cream mixture
- Begin to layer the cream mixture with the strawberries and continue until you have used all of the mixture
- Top with the remaining fresh strawberries and a spring of mint
- Enjoy!