



# Eton Mess



4 servings



20 minutes

## INGREDIENTS

400ml Anchor Fresh Cream  
/Anchor Whipping Cream

100g meringues

1 ½ punnets strawberries

## METHOD

1. Pour the cream into a bowl and whip until soft peaks form when the beater is lifted from the cream.
2. Smash the meringues into chunks and fold through the cream.
3. Hull the strawberries, roughly chop half of them and puree the other half in a blender or food processor.
4. Fold the strawberry pieces and mashed strawberries through the cream.
5. Spoon into bowls or glasses and serve.