



**FRESH AS<sup>o</sup>**  
EVERYDAY GOURMET RECIPE

Eton Mess

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## Strawberry Meringue

100g egg whites at room temperature  
100g caster sugar  
1 pinch of cream of tartar  
10g Fresh As Strawberry Powder

Whisk egg whites with cream of tartar until a soft peak is formed. Add sugar gradually until just combined, then add strawberry powder and continue to whisk until thick and glossy. Line an oven tray with grease proof paper and spread meringue evenly at about a 1cm thickness. Place in 90°C oven for about 1 1/2 to 2 hours or until meringue is crisp. When cooled break into smaller pieces.

## Cream Chantilly

200ml cream  
40g icing sugar  
1 tsp vanilla paste  
Fresh As Berries (raspberry, blueberry, strawberry)  
Fresh Berries (optional)

Whisk cream, sugar and vanilla together until soft peak forms. In a large mixing bowl add whipped cream, broken meringue, fresh (if using) and freeze dried berries and fold all together. Place in desired bowl and serve.  
Edible flower garnish optional.

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Photography by Bruce Nicholson