Meringue Mess

Ingredients

- 6 ready-made meringue nests
- 450g strawberries
- 2 tbsp caster sugar
- 570ml double cream

Equipment

- fridge
- knife
- spoon
- chopping board
- whisk
- large plastic food bag
- rolling pin
- 2 large bowls
- small bowls to serve

Method

1. Wash the strawberries and then chop off the green stalks at the top.
2. Cut the strawberries into thick slices and sprinkle them with sugar.
3. Then, chill in the fridge for two hours.
4. Pour the double cream into a bowl and whisk it until it forms soft peaks.
5. Put the meringues in a plastic food bag and crush them with a rolling pin. Don't make all of the pieces too small as a mixture of large and small pieces are best.
6. Gently, mix the strawberries into the cream and stir the crushed meringue.
7. Spoon the meringue mess into individual bowls and serve.

Disclaimer

We hope you find this resource useful. This recipe involves the use of a knife and kitchen appliances. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products – noting potential allergens included in the ingredients. Children should be carefully supervised by a responsible adult at all times, especially when using any sharp items, such as knives, or when near a heat source. It is the responsibility of supervising adults to ensure the safety of children in their care.