



Strawberry and Pimms ripple meringue creams

Ingredients

Serves 4

3tbsp castor sugar

50ml Pimms

Grated zest of 1 large orange

275ml double cream

225g strawberries sliced

175ml strawberry sauce

3 individual meringues crushed in to chunks

Mint garnish (optional)

Strawberry sauce

Blend 200g of castor sugar with 50g castor sugar or icing sugar till smooth

Method

In a large bowl mix the castor sugar with the Pimms till dissolved. Add orange zest and double cream and whisk till thick enough to just hold its shape. Randomly layer 4 glasses with strawberries meringue, Pimms cream and strawberry cream to create a ripple effect. Sprig of mint to garnish.