



PRIESTLEY'S RECIPES -

Eton Mess

Ingredients

- Priestley's Gourmet Delights Hi Rise Mini Pavlovas
- Priestley's Gourmet Delights Passionfruit Coulis
- Fresh strawberries
- Fresh raspberries
- Thickened Cream
- Fairy floss

Method

1. Pour the cream into a bowl and whisk until it becomes light and fluffy.
2. Roughly chop the Hi Rise Mini Pavlovas into bite-sized pieces.
3. Add a dollop of the whipped cream to the bottom of your serving glasses.
4. Layer a portion of the chopped pavlovas over the cream.
5. Add another dollop of whipped cream, then layer with strawberries, raspberries, and Passionfruit Coulis.
6. Repeat the layering process until you reach your desired height.
7. Finish by topping with fairy floss for a decorative touch.



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