

# ETON MESS



Serves 10



## Ingredients

[4 x 250 g punnets Victorian Strawberries \(halved or quartered depending on size\)](#)

1 tablespoon caster sugar

2 tablespoons fresh lemon juice

1 teaspoon vanilla bean or vanilla extract

[2 packets Woolworths Gold Lemon Myrtle Meringues](#)

Whipped Crème Fraiche

500 ml thickened cream

160 ml crème fraiche

¼ cup icing sugar, sieved

1 teaspoon vanilla bean or vanilla extract

## Method

Place the cut Victorian Strawberries into a bowl, leaving behind a good handful for serving.

Sprinkle over the sugar, lemon juice and vanilla then stir until combined. Let it stand at room temperature for 20-30 minutes.

Place all the ingredients for the whipped crème fraiche into the bowl of a stand mixer and whip on high for 2 minutes or until medium peaks form.

In a large serving bowl, scatter a quarter of the prepared Victorian Strawberries then top with a dollop of whipped crème fraiche. Crumble over some Woolworths Gold Lemon Myrtle Meringue.

Repeat this layering process and top the completed Eton Mess with fresh Victorian Strawberries and big chunks of Woolworths Gold Lemon Myrtle Meringue.

