

### *Seasonal Gooseberry Eton Mess with local farmhouse cream (V/GF)*

*Uses fresh local gooseberries, local yogurt & handmade lemon meringues*



*Perfect for summer picnics, BBQs and parties - so quick & easy. Serves 4*

#### *All ingredients available at Johns!*

*250g local gooseberries, topped and tailed*

*3-4 tbs caster sugar*

*284ml Church Farm double cream*

*150ml Stapleton gooseberry yogurt*

*2 handmade lemon meringues, lightly crushed*

#### *Preparation*

- Cook the gooseberries with the sugar & 2 tbs water in a pan over a gentle heat, until they start to burst. Leave to cool completely.*
- Lightly whip the cream until it just thickens - you want light soft peaks. Gently fold in the fruit, yogurt and meringues to give a rippled effect.*
- Divide between 4 glasses or bowls. For best results, chill for 30 mins before serving.*