



# Fruit meringue nests

 Easy  30 minutes  Serves 2

## INGREDIENTS

Mini Meringue nests

200ml crème fraîche

200ml natural yoghurt

300g strawberries

250g raspberries

Small bunch of mint

Fresh ginger root

5 tablespoons of icing sugar

## METHOD

### Step 1.

Whisk the crème fraîche until stiff, then fold in the yogurt. Set 2 strawberries and 9 raspberries aside and roughly chop the rest. Tip the chopped berries, mint and ginger into a bowl. Sprinkle with a little icing sugar and use a wooden spoon to mash to a rough purée. Gently fold the berries into the yogurt mix, adding icing sugar to taste.

### Step 2.

To assemble, cut the remaining strawberries into 9 slices and place a slice inside each meringue case. Generously share the rippled cream between the cases, then top with a raspberry and a mint sprig. Dust with a little icing sugar just before serving.