



## Black Forest Meringues

Serves: 6

Preparation time: 15 minutes

**1 pack Cotswold Handmade Meringue Nests**

**150ml double cream**

**3tbsp French brandy**

**1tbsp caster sugar**

**80g cherry conserve**

**25g 70% dark chocolate, grated**

Place a nest onto each of your serving plates. Beat the cream until lightly whipped. Gently fold in 1 tbsp brandy and the caster sugar. Place 1tsp of cherry conserve in the base of each nest and top with a spoonful of the cream. In a small bowl, place the remaining conserve with the remaining brandy and stir until well combined. Evenly spoon over each nest the cherry conserve and brandy mixture and sprinkle over the grated chocolate to serve.

*Meringues*