



Cinnamon Meringues with Pears and Chocolate

Serves: 6

Preparation time: 15 minutes

- 1 pack Cinnamon Cotswold Handmade Meringues**
- 125g 70% dark chocolate, broken into small pieces**
- 185ml double cream**
- 50g flaked almonds**
- 1kg tub of pear slices in juice**
- 1 tub quality vanilla ice cream**

Put the dark chocolate and cream in a heavy based pan and place over a very low heat. Leave to melt, stirring occasionally. Meanwhile, toast the almonds in a dry pan over a medium heat until golden. Drain the pears and evenly arrange on each serving plate. Place a scoop of ice cream on top along with a cinnamon meringue. Stir the chocolate sauce until smooth and glossy, and pour into a jug. Drizzle the chocolate sauce over and sprinkle with the almonds. Serve immediately.

Meringues