



## Jewelled Rose and Berry Pavlova

Serves: 8

Preparation time: 10 minutes

**1 large Cotswold Handmade Meringue base**

**300ml whipping cream**

**200g Greek style yoghurt**

**30g icing sugar, sieved**

**2tsp rosewater, 1 unwaxed lemon**

**250g punnet strawberries,**

**2tsp caster sugar**

**125g punnet raspberries**

**125g punnet blueberries**

**1 pomegranate, seeds only**

Place the meringue base onto your chosen serving plate. Beat the cream in a large bowl until lightly whipped. Fold in the yoghurt, icing sugar, 1 tsp rosewater and the finely grated zest from the lemon. Spoon over the meringue base and put to one side.

Hull and halve the strawberries and place in a bowl with the caster sugar, remaining rosewater and 1 tsp lemon juice, stir to combine.

Top the cream with the strawberries, raspberries and blueberries. Finish with the pomegranate seeds and serve immediately.

*Meringues*