



Lemon Curd and Raspberry Mess

Serves: 4

Preparation time: 10 minutes

1 bag Cotswold Handmade Meringue Whirls

300ml double cream

3tbsp lemon curd

200g punnet of fresh raspberries

Fresh mint leaves for garnishing

Beat the cream until lightly whipped. Fold in the lemon curd until it is evenly swirled in. Break the meringue whirls into bite sized pieces and gently fold into the lemon cream along with the raspberries. Spoon onto the serving plates and garnish with a few mint leaves.

Meringues