



## Red Cherry Eton Mess



Serves  
2



Prep  
10 minutes



### Ingredients

1 x 410g can of Princes Red Cherry Fruit Filling & Topping

150ml x double cream

2 x bought meringue nests or shells, broken into pieces

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	556kcal	42g	40g	25g	0.1g
RI%	28%	47%	57%	125%	2%

### Method

1. Spoon half the Princes Red Cherry Filling & Topping into the base of 2 attractive serving glasses.
2. In a chilled bowl, whip the cream until it holds its shape. Add the broken meringues and stir them through gently.
3. Reserve half the remaining Princes Red Cherry Filling & Topping. Tip the rest into the cream mixture and stir it through loosely.
4. Spoon the mixture into the glasses. Top with the reserved fruit. Cover and chill until ready to serve.