



READY TO COOK
BY HARRIS FARM

BERRIES, YOUGHURT & CREAM MERINGUES WITH ROASTED HONEY CASHEWS



PREP
15 min



COOK
0 min



SERVES
8

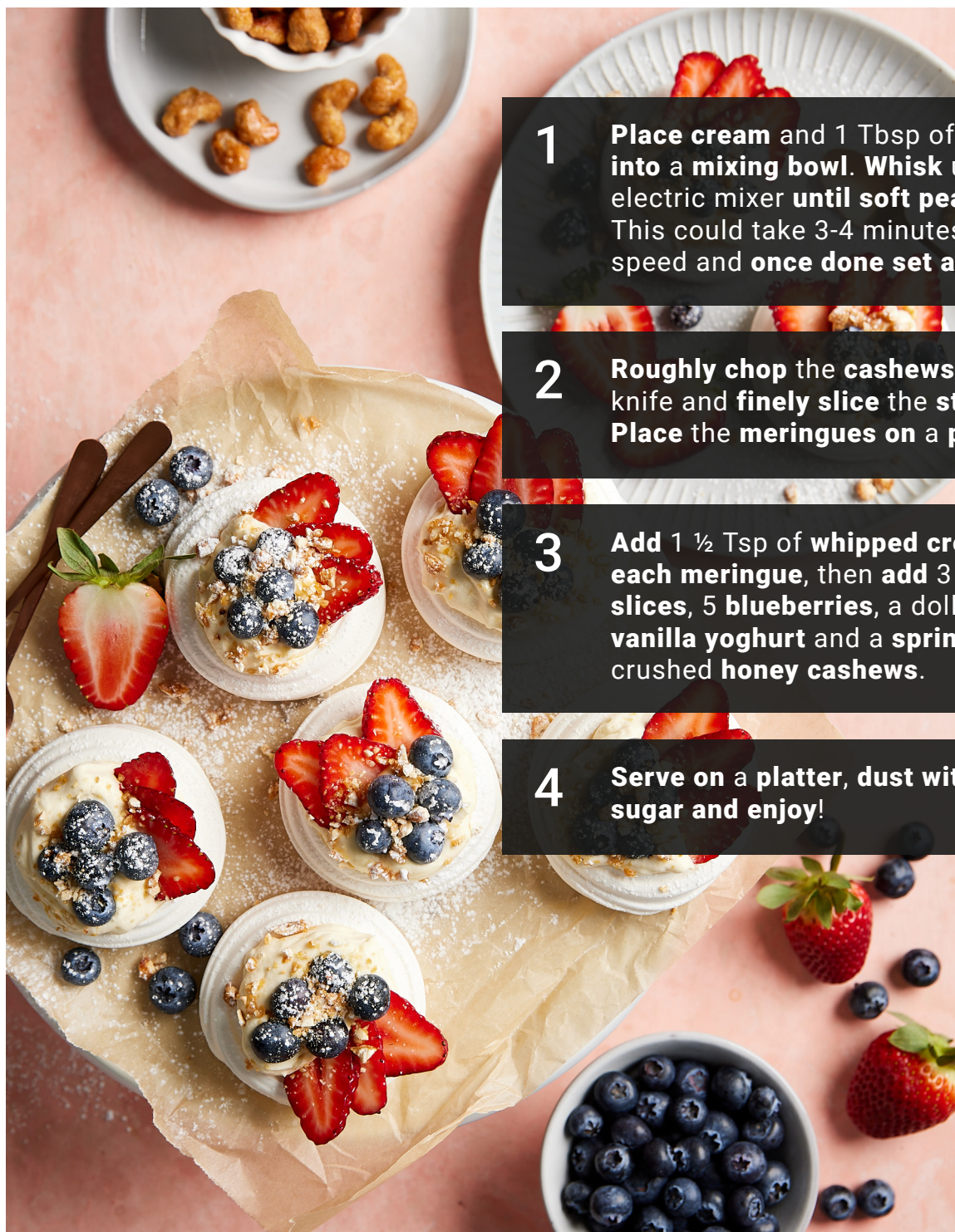
INGREDIENTS:

- > 8x100g Vanilla Meringue Nests
- > 300ml Cream
- > ½ Blueberries Punnet
- > ½ Strawberries Punnet
- > 8 Tsp Vanilla Yoghurt
- > ¼ Cup Honey Roasted Cashews

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 2 Tbsp Icing Sugar

METHOD – GET COOKING!



1 Place cream and 1 Tbsp of icing sugar into a mixing bowl. Whisk using an electric mixer until soft peaks form. This could take 3-4 minutes on a high speed and once done set aside.

2 Roughly chop the cashews with a knife and finely slice the strawberries. Place the meringues on a platter.

3 Add 1 ½ Tsp of whipped cream on each meringue, then add 3 strawberry slices, 5 blueberries, a dollop of vanilla yoghurt and a sprinkle of crushed honey cashews.

4 Serve on a platter, dust with icing sugar and enjoy!

ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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