

## Eton Mess Revisited



**Serves 4**

**Prep 20 mins**

**No Cook**

**Easy**

### **Ingredients**

350g strawberries, washed & quartered

150ml ice cold whipping cream

3 tbsp authentic Greek yoghurt (20% fat) or Fromage Blanc at 30% fat

4 tbsp sifted icing sugar

3 tbsp Marshmallow Fluff (raspberry flavour if possible)

### **To decorate**

4 strawberries

4 marshmallows

freeze-dried strawberries

1. Whip the cream. When it thickens, add the icing sugar and continue whipping. When it is completely stiff (à la Chantilly), gradually fold in the Greek yoghurt and whip again.
2. Add the Marshmallow Fluff and continue whipping. (If the Fluff isn't strawberry or raspberry flavour, you can add a drop of food colouring to give it a pink tinge)
3. Put some strawberry pieces at the bottom of the glasses and add a layer of the cream mixture. Add another layer of strawberries and finish off with a layer of cream.
4. Decorate with the freeze-dried strawberries and finish off by putting a marshmallow and a strawberry on a straw.