

Syllabub aux Cerises



Serves 4 **Prep 20 mins**

No cook

Easy

Ingredients

250g very ripe cherries, pips taken out & chopped
30ml kirsch (or use Opies cherries in kirsch)
2 egg whites
75g icing sugar
30ml lemon juice (2 tbsp)
75ml white wine
300ml crème fraîche

1. Divide the cherries between 4 glasses and cover with the kirsch.
2. Put the egg whites in a bowl and beat until you obtain stiff peaks. Carefully incorporate the sugar, lemon juice and wine.
3. Lightly beat the crème fraîche in a separate bowl, then incorporate with the beaten egg white mixture.
4. Divide the creamy mixture over the cherries with a spoon and refrigerate the glasses overnight.