



RICOTTA ETON MESS

with mixed berries in vanilla syrup

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Serves

4 people

Ingredients available at Mediterranean Foods

Ingredients for pastry:

- 400g of fresh ricotta
- 2 Tablespoons of cream
- 4 Tablespoons of sugar
- 4 Tablespoons of crushed meringue
- 4 Tablespoons of frozen mixed berries
- 1 Vanilla pod

1. Place the water and 2 Tablespoons of sugar in a pot with the vanilla pod. Bring it to boil and simmer for 2 minutes. Turn off the heat and add the berries. Mix and let it cool.

2. Place the ricotta in a large bowl add the cream and whisk to soften the ricotta. Add the crushed meringue and fold into the ricotta gently with a spatula.

3. In four large glasses — layer the ricotta mix with spoonfuls of berries all the way to the top. Garnish with mint leaves

Buon Appetito!

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