



## **BLUEBERRY ETON MESS**

## **INGREDIENTS**

500ml thickened cream

- 1 teaspoon vanilla extract
- 2 tablespoons icing sugar
- 1 jar <u>Blueberries in Lemon &</u> <u>Gin Syrup</u>
- 1 packet meringues

## **METHOD**

- 1 Place cream in a bowl and add the vanilla extract and icing sugar.
- 2 Mix with a beater until whipped.
- 3 Place a spoonful of Blueberries in lemon and gin syrup into the bottom of each glass.
- 4 Continue to fill the glasses by alternating layers of blueberries with whipped cream and crushed meringues.
- 5 Finish off with the blueberries and drizzle some of the syrup over the top.
- 6 Refrigerate until needed.