



Christmas 2023 Emails  
From YBF! Dance  
Day 04



# Christmas Mess

Take The Classic Summer Eton Mess Combo Of Cream And Meringue And Give It A Festive Twist With Frozen Mixed Berries, Cinnamon And Blackcurrant Liqueur

## Ingredients:

- 600ml Double Cream
- 400g Greek Yoghurt
- 4 Tbsp Lemon Curd
- 1 x 500g Bag Frozen Mixed Berries
- 4 Tbsp Icing Sugar
- 2 Tbsp Cassis (Optional)
- 1 Pinch Cinnamon
- 8 Meringue Nests



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### Method

1 - In A Small Saucepan Gently Heat The Frozen Berries, Icing Sugar And Cinnamon Until The Sugar Has Dissolved. Remove From The Heat, Stir In The Cassis, If Using, And Set Aside To Cool Completely.

2 - Whip The Double Cream And Greek Yogurt Until Just Holding Its Shape, Ripple Through The Lemon Curd. Break The Meringue Nests Into A Glass Bowl, Or 8 Individual Glasses. Spoon Over Half The Cream, Then Half The Berries. Repeat With The Remaining Cream And Berries. Serve Immediately.

Coming Up  
Tomorrow -  
Christmas Morning  
Spiced Bread!

