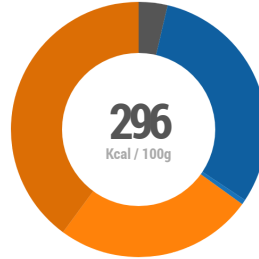


White chocolate and basil mousse 'Eton Mess' with fresh berries (website)

OVERVIEW ...



CALORIES:

31.3% Carbs

3.7% Protein

65.1% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:



OTHER PROPERTIES:



RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

85911 Callebaut White Chocolate Callets (W2).. - BRAKES

85911 COOKING CHOCOLATE

BRAKES 50g

0.02x Each

N/A

70215 Wholesome Farms Fresh British Double Cream.. - BRAKES

70215 CREAM

BRAKES 50ml

0.02x Each

unchanged

113879 Herb Bunched Basil (19 Oct 2023)..

PREMIUM LARGE BASIL BUNCH FRESH DIRECT

BRAKES 5g

0.05x Each

N/A

8692 Lees 72 Meringue Nests.. - BRAKES

8692 MERINGUE NESTS

BRAKES 12g

1x Each

N/A

450610 Strawberries (19 Oct 2023)..

STRAWBERRIES

BRAKES 50g

0.13x Each

unchanged

149605 Blueberries.. - BRAKES

149605 BLUEBERRIES

BRAKES 10g

0.1 x Each

unchanged

149607 Raspberries.. - BRAKES

149607 RASPBERRIES

BRAKES 20g

¼ x Each

unchanged

1 Serving

🕒 197g / 585kcal

1.0

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation:

Wash the strawberries, remove the stalks and cut in half

Wash the blueberries & raspberries

Pick and chop the basil

Method:

1. Melt the chocolate in a microwave and allow to cool.
2. Whip the double cream to soft peaks.
3. Gently fold together the chocolate, cream and half the basil.
4. In a bowl mix the berries with the remaining basil.
5. Break/crush the meringue.
6. In a suitable dish randomly layer the meringue, berries and mousse together.
7. Garnish with basil and a drizzle of white chocolate - serve!