

Berries and Meringue (Serves 4)

Ingredients

4 medium size meringues or 16 bite size ones freshly made / shop-bought.
150 grams of strawberries hulled
150 grams of raspberries
100 grams bar of milk or dark chocolate
A tub of Greek style yoghurt
12 roasted Brazil nuts

Method

1. Place the Brazil nuts on a tray and roast in the oven at 190°C until golden. Leave to cool down and chop then into large pieces.
2. Break the chocolate into pieces and put them in a bowl. Place on top of saucepan of simmering water (Bain Marie) until the chocolate has melted. Pour in a splash of milk to help loosen the consistency. Mix well and keep warm.
3. Put the meringues on four separate bowls (1 medium or 4 bite size per portion) and cover them with the Greek yoghurt (3-4 tbsp. per portion)
4. Scatter the strawberries and raspberries on top of the meringue/yoghurt mixture and top with the melted chocolate.
5. Decorate with the chopped Brazil nuts. Serve.