

Apricot & Crème Fraiche Eton Mess

Servings: 2

Prep Time: 10min

Cook Time: 5min



Ingredients

- 6-8 apricots, halved and stoned
- 2 tbsp apricot jam
- 2 tbsp dessert wine, such as Sauternes, or water
- 100ml crème fraîche
- 150ml pot natural yogurt
- 1 tbsp icing sugar
- 8 ready-made mini meringues

Directions

1. Place the apricot halves, jam and dessert wine or water in a small saucepan. Bubble for 2-3 mins until syrupy – the apricots should still be holding their shape. Divide between 2 pots or jam jars, leave to cool, then chill until ready to assemble.
2. Mix the crème fraîche, yogurt and icing sugar, then pour over the apricots and chill until ready to serve. Transport in a cool bag. Take the meringues in a separate container, for crumbling over just before serving.