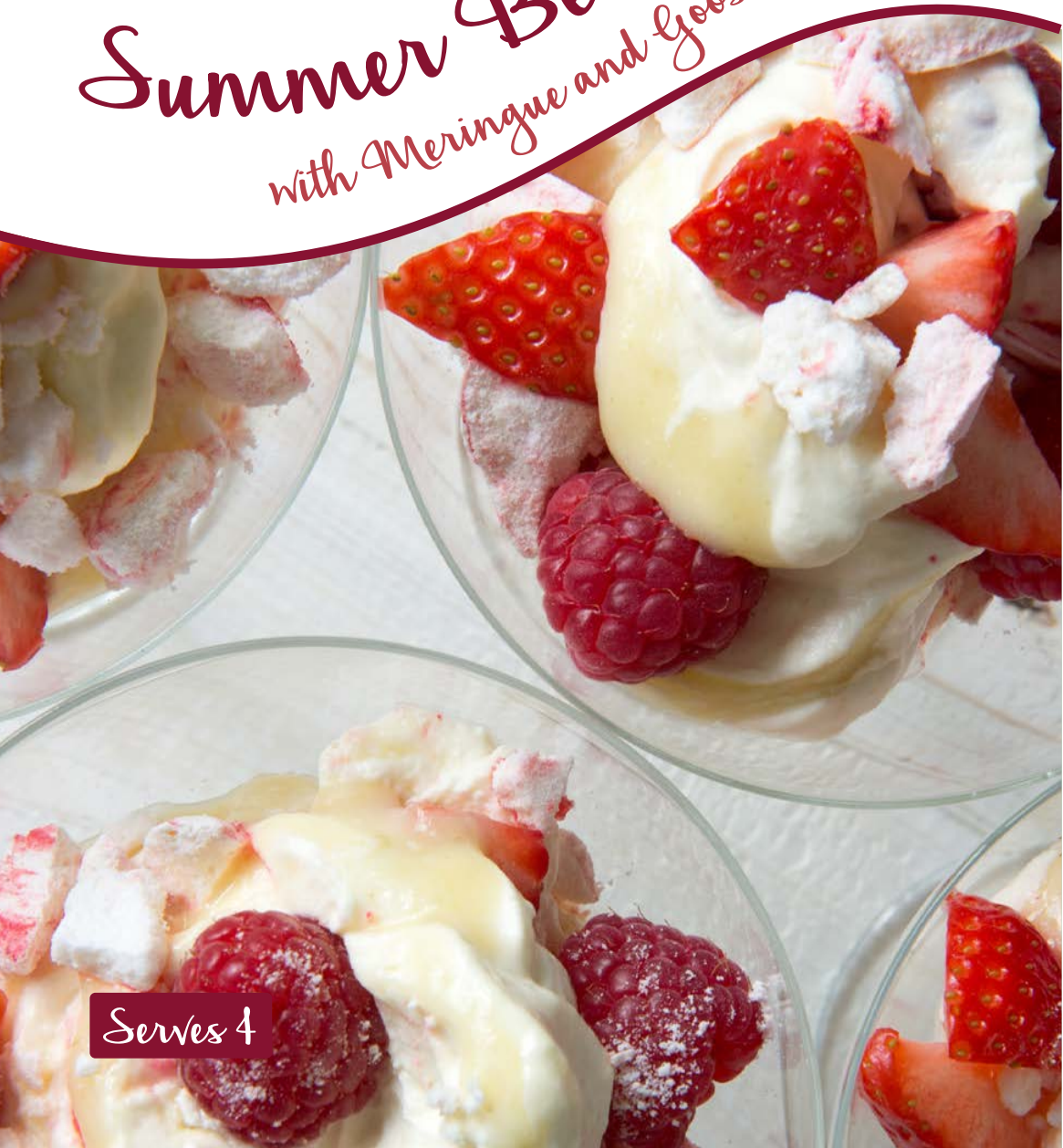


Garsons
Growing since 1871

Summer Berry Mess

with Meringue and Gooseberry Curd



Serves 4

Garsons Surrey Berry Mess

with Meringue and Gooseberry Curd

Serves 4

Method

Make the gooseberry curd at least a day ahead. Simmer the gooseberries in a heavy bottomed pan over a very low heat with 2 tablespoons of water until they are very soft, then press them through a sieve to make a purée. Return the purée to the pan and stir in the butter and sugar then heat until melted and dissolved.

Add the beaten egg a little at a time, stirring slowly and continuously to avoid curdling. Once it is thick enough to coat the back of a spoon, it can be poured into sterilised jars, following manufacturer's instructions for sealing – some will need a ring of greaseproof. The curd will keep unopened for a month, and should be refrigerated and consumed within a week once opened.

For the Garsons Surrey Berry Mess, break the meringues into pieces in a large bowl. In a separate mixing bowl, use an electric whisk to whip the cream until thick. Gently swirl the gooseberry curd through the whipped cream and add the mixture to the meringue pieces.

Pile the berries on top of the whipped cream and meringues mixture and transfer to a large serving bowl or individual dishes.

Gooseberry Curd

450g gooseberries
110g butter, cut into cubes
225g caster sugar
2 medium free-range eggs, beaten

Garsons Summer Berry Mess

2 giant meringues or 4 regular ones in the flavour of your choice
300ml whipping cream
4 tbsp gooseberry curd
300g freshly picked mixed summer berries, cleaned and hulled

