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Raspberry dessert



Ingredients

5,3oz meringue
17,6oz frozen
raspberries, still frozen
2 cups of cream
2 cups of yoghurt

Crush the meringue in a freezer bag, this works well with a rolling pin. It can turn out a little uneven, the dust sweetens the mixture, and the larger pieces are nice and crispy when eaten.

Whip the cream in a large bowl, but not too stiff, then add the yoghurt and mix. Next, add the meringue and finally stir in the raspberries.

Put the whole thing in the fridge for at least two hours.

Optionally, the individual ingredients - yoghurt cream, raspberries, and meringue - can be layered in glasses and decorated with grated white chocolate, for example. (Personally, I'm too lazy to do this, though).

Denise Flehmig
Project manager cpX.Energy