



Eton Mess with Yellow Fruit

Looking for a delicious dessert that also looks really pretty? Then make this easy Eton Mess with Yellow Fruit! This recipe for Eton Mess by FunCakes uses yellow fruit instead of red fruit. Decorate your Eton Mess how you want by adding golden chocolate balls, for example. Perfect for the holidays, but also as dessert after your dinner!

Boodschappenlijstje



FunCakes Whipped Cream Stabilizer -
sweetened 150 g

F54685
€3.90



FunCakes Candy Choco Pearls Large
Copper 70 g

F52730
€3.85



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.75

Ingredients

- FunCakes Meringue Powder 14 gr
- FunCakes Whipped Cream Stabilizer 70 gr
- FunCakes Candy Choco Pearls Large Gold
- 375 g fine granulated sugar
- 125 ml water
- 500 ml whipped cream
- Yellow fruit of your choice, for example: golden kiwi, mango, pineapple, persimmon fruit

Supplies

- Patisse Parchment Paper Sheets

Step 1: Make the batter for meringue

Make 14gr of the FunCakes Meringue Powder together with the 125g fine granulated sugar and 125ml water in a bowl and stir until the sugar is dissolved, then let rest for a while. After resting, put the mixture in a fat-free mixing bowl and mix with a fat-free whisk on high speed until frothy. While mixing, add the rest of the sugar bit by bit. Let it mix on high speed until it has become firm and you can draw stiff peaks from it.

Step 2: Bake the meringues

Preheat the oven to 120°C (hot-air oven 100°C) and line a baking sheet with baking paper. Then scoop the meringue foam in 6 large portions onto the baking sheet. This does not have to be done neatly, as it will be broken into pieces after baking. Dry the meringues in the oven for about 2.5 hours and then let them cool in the oven. Make sure the oven is off at that time.

Step 3: Cut the fruit

Dice the yellow fruit and break the meringues into random small pieces. Keep some mango and meringue pieces aside for decoration.

Step 4: Make the meringue mixture

Whip 500 ml of whipping cream with 70 g FunCakes Whipped Cream Firmer until stiff and spoon the yellow fruit and chunks of meringue through this. Place a layer of mango pieces at the bottom of the glasses and spoon the meringue mixture on top. Decorate with chunky pieces of meringue and the golden chocolate pearls.

Step 5: Enjoy this delicious Eton Mess with Yellow Fruit after your dinner!

This recipe was made possible by FunCakes.