

INGREDIENTS Tick

- 50g** golden caster sugar

- 250g** punnet of raspberries

- 200g** tub of half fat crème fraiche

- 150g** natural 0% Greek yogurt

- 3** meringue shells broken into large pieces

- 2** digestive biscuits

Ingredients



SERVES 4



Calories: 249

Fat: 9.6g

Carbs: 35.6g

Protein: 7.9g

To guide you through some of the recipes videos are available online at:

www loafcatering.com/video



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Raspberry Cream Dessert



RECIPE

METHOD: Raspberry Cream Dessert

STEP 1

Place raspberries in a bowl with a sprinkle of sugar & mash lightly



STEP 2

In another bowl, mix crème fraiche, yogurt & the rest of the sugar together



STEP 3

Gently fold in the meringue pieces to the cream mixture



STEP 4

Divide raspberries evenly between four glasses, then top with creamy mixture



STEP 5

Break up digestive biscuits & sprinkle on top of the creamy mixture



STEP 6

Enjoy straight away or your desert can be covered & kept in a fridge for up to 4 hours

