



Baking with Gary (and Lilly)

BERRY MERINGUE RIPPLE

Total Time: 10 minutes

Serves: 4

Ingredients:

4 large scoops of vanilla ice cream

200g blueberries

2 shop-bought meringues

100g raspberries

Dark chocolate (70%), to serve

Method:

1. Take your ice cream out of the freezer.
2. Put the blueberries into a non-stick frying pan with a splash of water and place on a high heat for 2 minutes, or until they all start to burst, then remove from the heat.
3. Layering as you like, crumble the meringues between 4 glasses, halve and add the raspberries and a scoop of ice cream to each. Then spoon over the jammy blueberries and the juices.
4. Shave/grate a little chocolate over each.

