

Eton Mess

Serves: 9

Ingredients

6 (6-ounce) packages fresh raspberries, divided

1 ½ cups, plus ¼ cup granulated sugar

2 Tbsp. freshly squeezed lemon juice

1 ½ Tbsp. framboise liqueur

2 ½ cups cold heavy cream

2 Tsp. Pure vanilla extract

6 (3-inch) bakery meringue shells, broken in pieces

1. Pour 3 packages of the raspberries, 1 ½ cups of the sugar, and the lemon juice into a large sauté pan. Crush the berries lightly with a fork and bring the mixture to a full boil over medium-high heat. Lower the heat and simmer for 10 minutes, stirring occasionally, until the mixture is syrupy.
2. Fold the remaining 3 packages of raspberries and the framboise liqueur into the hot mixture.
3. If making this in advance, just pour it into a bowl and put it in the refrigerator to chill. If serving right away, pour the raspberry sauce into a bowl and place that bowl into a larger bowl filled with ice and water, then stir frequently with a rubber spatula to cool the sauce down.
4. In the bowl of an electric mixer fitted with the whisk attachment, beat the cream, the remaining ¼ cup of sugar, and the vanilla together on medium high speed until it forms firm peaks.
5. In decorative glasses, layer a spoonful of the whipped cream, a spoonful of the raspberry mixture, and then a few meringue pieces. Repeat the process until the glass is full.