

# Raspberry Snowqueen

## Ingredients:

300 ml. double cream

40 ml brandy

15 ml caster sugar

100g. meringue (like meringue nests or similar), roughly broken

## Method:

Whisk the cream until stiff and stir in the brandy and caster sugar. Fold in the roughly broken meringue (I put mine in a plastic bag and tap it with a rolling pin).

Pour the mixture into a lightly oiled 600 ml / 1 pint pudding basin or bombe mould.

Cover, seal and freeze.

Unwrap, unmould and place on a serving dish and thaw for 15 minutes in the refrigerator. Decorate with raspberries.

## Optional - Raspberry Coulis:

250g raspberries

1 tbsp icing sugar

½ lemon, juice only.

Put all ingredients into a pan and heat until the raspberries start to break down. Transfer to a food processor and blend until smooth, then pass through a sieve to remove the pips. Cool before serving.