



JUNE

RECIPE

ETON MESS TRAYBAKE

This recipe makes 8-12 servings (depending on how you cut it!)

QUANTITY	INGREDIENT
200g	Margarine
200g	Sugar
4	Eggs
200g	Self-raising flour
10ml	Vanilla Essence
80g	Mixed Fruit Jam
300ml	Whipping Cream
20g	Icing Sugar
50g	Raspberries
50g	Blueberries
2	Meringue Nests (smashed)

METHOD

1. Preheat oven to 140C, and line a tin with greaseproof paper.
2. Add the margarine and sugar to a mixing bowl and put on a high speed until pale and fluffy.
3. Turn the mixer down to a low speed then add the eggs 1 at a time. Scrape down the bowl and mix until combined.
4. Next add the vanilla and flour, mixing on a low speed until incorporated. Using a spatula scrape down 1 last time and mix gently once more.
5. Pour cake batter into the tin and bake for 20-25 minutes or until a skewer comes out clean. Allow to cool before the next steps.
6. Lightly whip the cream (soft peaks) with half of the icing sugar and loosen the jam with a little water.
7. Cut the cake in half lengthways then remove the top. Spread the jam evenly and reassemble. Top the cake with the whipped cream, spreading with a spoon and leaving peaks.
8. Top with the fruit and smashed meringue nests.



CHEF'S TIPS

You can use any fruit to decorate - try strawberries for that Wimbledon-feel, or whatever is in season/ on offer!

ALLERGEN INFORMATION *Gluten, Egg, Milk*

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