

"ETON MESS"

FRO-YO BITES (GF)

INGREDIENTS

- 200g of white chocolate
- Edible Gold shimmer spray (I used the Decor Gold Glitter Spray, as it 'puffs' as opposed to 'sprays')
- Strawberry yoghurt (with chunks of strawberry in)
- Pink gel food colouring
- 50g crushed meringue (I like to use the flower & white bars)

EQUIPMENT

- Dome moulds, linked above
- Heatproof bowl for melting your chocolate

METHOD

1. Begin by spraying the inside of your domed-mould tray with a little coating of edible gold shimmer spray.
2. Melt your white chocolate, add your pink food colouring and mix until evenly distributed. Fill each dome to the brim with the melted chocolate. Place the filled tray into the fridge for approx. 1 min. Then, over a large bowl, tip the mould upside down and allow excess chocolate to fall out (save this for later). Tidy up the edges if you need to do so. Refrigerate the tray for an hour. Cover the remaining melted chocolate and set to one side for later.
3. Remove your domed-mould tray from the fridge, but do not pop out the shells yet! Instead, fill each chocolate shell 3/4 full with strawberry yoghurt, leaving a gap near the top for the rest of your chocolate shell! Place your filled domed-mould tray into the freezer for approximately one hour, or until the yoghurt is firm.
4. Sprinkle some crushed meringue onto the top of the frozen yoghurt. Then, using your remaining melted chocolate (you may need to heat it up again for 3 or 4 minutes) cover the domes - don't worry too much is they look messy at this stage. Return the tray to the freezer for a further two hours.
5. Before serving, remove your tray from the freezer, pop out your domed bites, tidy up the edges with a knife and set to one side for 10-12 minutes, so that the yoghurt inside softens up a bit, but is still cold!