

Citrus Eton Mess

Add a citrusy twist to a classic British eton mess by swapping strawberries for clementines and marmalade - you'll thank us later!

3 tbsp Duerr's Sunny Seville Fine Cut Marmalade
1 tbsp hot water
100ml whipping cream
3 tangerines, clementines or satsumas
2 meringue nests (individual size)
2 squares of dark chocolate to garnish

Whip the cream

Wash then remove the zest from one of the tangerines, clementines or satsumas and stir the zest into the cream.

Peel and segment the tangerines, clementines or satsumas. Reserve half of the whole segments for decoration and cut the rest in half. Stir the half segments through the cream.

Break the meringue into pieces.

In a small bowl, combine the Duerr's Sunny Seville Fine Cut Marmalade with the hot water and stir to make a sauce – you may need to use a small whisk to make it nice and smooth.

Place a few pieces of meringue in the base of your jars and then a spoonful of fruit cream. Add a couple of segments of fruit and a drizzle of sauce. Repeat the layers and finish with a few pieces of fruit and a spoonful of the sauce.

Grate chocolate over the top if desired.