

Miele



Persian Mess: smashed meringue with goat's curd, rhubarb and strawberries

By Anastasia Dimopoulos

30 minutes

Preparation time

35 minutes

Cooking time

4 Servings

Serves

INGREDIENTS

- 6 rhubarb sticks, leaves removed and stalks washed
- 3 tsp raw sugar, plus 3 tbsp extra
- zest of 1 lemon
- zest of 1 orange
- 200 g strawberries, washed and dried
- 1 tbsp water
- 200 g cream
- 200 g yoghurt
- 500 g goat's curd (or a goat's cheese log)
- 6 meringues (shop-bought is fine if you don't have time to make them)
- 1 pomegranate
- honey to drizzle
- 1 handful of toasted chopped pistachios

METHOD

1. Cut 4 rhubarb sticks into 5 cm lengths. Lay the rhubarb evenly in one layer on a perforated steam tray. Sprinkle the sugar and zest over the rhubarb. Steam at 100°C for 20 minutes until the rhubarb is tender enough to leave an impression when you gently press it with your finger.
2. Hull strawberries and cut into quarters, reserve $\frac{1}{4}$ of the strawberries to use as a fresh garnish.
3. Cut the remaining two rhubarb sticks into 2-inch slices and combine with strawberries, water and extra raw sugar in a saucepan. Bring to the boil, on a high heat, induction setting 9, then reduce to a medium-low heat, induction setting 4, to gently simmer until the fruit has softened and the mix has reduced and thickened (about 15 minutes). Remove from heat.
4. Gently whip the cream to soft peaks and combine with yoghurt and 400 g of goat's curd. Smash the meringues and mix them into the cream mixture.
5. In a big glass bowl, layer meringue mix, baked rhubarb and berry sauce. Garnish with remaining crumbed goat's curd and pomegranate seeds. Finish with a drizzle of honey, fresh strawberries and chopped pistachios.