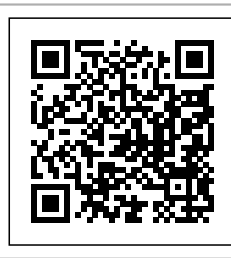




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Recipe by: Laura Vitale

Serves 4

Prep Time: 10 minutes

Cook Time: minutes

Ingredients

- __ 1 cup of Heavy Whipping Cream
- __ 1 to 2 Tbsp of Confectioner Sugar
- __ 1 ½ cups of Chopped Strawberries
- __ 2 Tbsp of Granulated Sugar
- __ 1 Tbsp of Balsamic Vinegar
- __ 2 Tbsp of Fresh Orange Juice
- __ 1 tsp of Fresh Orange Zest
- __ About 8 Meringues

1) In a bowl, toss the strawberries with the vinegar, granulated sugar and orange juice, set aside.

2) In a large bowl, with a hand held electric whisk, beat the cream and orange zest until it develops soft peaks, add the confectioner sugar and continue to whisk until the cream thickens.

3) Crumble 6 meringues in the cream mixture, add half of the strawberries and fold everything together.

4) Divide your mixture between 4 cups, top with the remaining strawberries and crumble up some meringues right on top!

Eat immediately!

