



Capilano Eton Mess

EASY • 25 MINS

Looking for a festive dessert that'll impress without the stress? This Capilano Eton Mess is Christmas in a glass—layers of passionfruit, berries, and honey whipped cream, all topped with crunchy macadamias.



SKILL LEVEL
Easy

PREP TIME
25 mins

SERVINGS
4

Ingredients

- 4 passionfruit, pulp removed
- 250g thickened cream
- 100g meringue biscuits, roughly broken

Method

1. In 4 coupe glasses, evenly spoon passionfruit pulp into the bottom.
2. Whip cream and 4 tablespoons of honey together to form soft peaks and spoon evenly into glasses.

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- 100g raspberries
- 4 sprigs fresh mint
- 4 tbsp roasted macadamia nuts
- 5 tbsp [Capilano Pure Honey](#)

Method

3. Place crumbled meringue onto cream, then raspberries.
4. Garnish with mint and macadamia nuts, then drizzle with remaining honey to serve.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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