

Fiesta Meringue Layers Recipe

Preparation Time Cooking Time Serving Size 15 10 10

Ingredients:

- 4 cup meringue (store-bought), roughly crushed
- 2 cup all-purpose cream, chilled and whipped
- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained
- 1/4 cup strawberry syrup

Preparation:

1. Place 1/2 of the meringue at the bottom of an 11" x 8" pan, add a layer of whipped cream then a layer of DEL MONTE Fiesta Fruit Cocktail. Top with remaining meringue. Drizzle with strawberry syrup.

Chef's Tip

Assemble this just before serving so the meringue keeps dry and crunchy. The crunch gives a nice contrast of the texture with the light cream.

Lusog Notes

Two servings of this yummy Fiesta Meringue Layers dessert contains Vitamin A that keeps skin healthy and boosts immunity. It also helps maintain good eyesight.

Cooking Skills Needed

• Mixing

Cooking Tools

• 12" x 8" Rectangular Pan

© Copyright 2025 Del Monte Phillipines, Inc.