



## Fiesta Meringue Layers Recipe

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<b>Preparation Time</b>	<b>15</b>
<b>Cooking Time</b>	<b>10</b>
<b>Serving Size</b>	<b>10</b>

### 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