Persian Mess: Smashed Meringue with Goat's Curd, Rhubarb and Strawberries

By Anastasia Dimopoulos

30 minutes
Prep time

35 minutes
Cooking time

4 Servings
Serves

INGREDIENTS

6 rhubarb sticks, leaves removed and stalks washed
3 teaspoons raw sugar, plus
3 tablespoons extra
zest of 1 lemon
zest of 1 orange
200G strawberries, washed and dried
1 tablespoon water
200g cream
200g yoghurt
500g 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. Preheat an oven to 190°C.
2. Cut 4 rhubarb sticks into 5cm 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.
3. Hull strawberries and cut into quarters, reserve ¼ of the strawberries to use as a fresh garnish.
4. 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 and gently simmer over medium-low heat until the fruit has softened and the mix has reduced and thickened (about 15 minutes). Remove from heat.
5. Gently whip cream to soft peaks and combine with yoghurt and 400g of goat’s curd. Smash meringues and mix them into the cream mixture.
6. 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.