

## Bonjour Miss Meringue Fans!



This year celebrate Valentine's Day with a bouquet of Miss Meringue Cookies! Whether you are treating your loved ones or treating yourself, Miss Meringue Cookies are a great alternative to traditional flowers and chocolates.

Indulge in our delicious Classiques available in six low fat or fat free flavors; they are great by themselves or can be a scrumptious addition to other desserts. Our bite sized Minis are a perfect snack size for every occasion. If you're looking for a really sumptuous treat you must try our luxuriant Chocolettes. They are sinfully

delicious Chocolate drizzled meringue cookies, our most indulgent cookies to date, sure to melt on your tongue and capture your heart!

Keeping with our French tradition, Miss Meringue Cookies are made with the finest ingredients to ensure the unparalleled quality for which Miss Meringue is known. Our cookies are available throughout North and Central America through a variety of channels including: gourmet stores, natural and mainstream grocery stores, mass merchandisers and specialty retailers. We are dedicated to making sure our cookies are free of preservatives and artificial flavors, as well as the maintaining the highest quality control standards. In addition, Miss Meringue Cookies do not contain trans fatty acids and are certified Kosher. For more information please visit our website [www.missmeringue.com](http://www.missmeringue.com).

### **Thank You & Bon Appétit!** **Miss Meringue**

Let us know what you think! We'd love to hear what you think so if you have questions or comments please call 800.561.6516 or write us at [missmeringue@missmeringue.com](mailto:missmeringue@missmeringue.com). To unsubscribe from this newsletter please hit your reply key and put "unsubscribe" in the subject.

## **Miss Meringue "Mess"**

This is a simple recipe that results in a surprisingly elegant dessert, perfect for Valentine's Day or any day. Normally called "Eton Mess" after the English school where it was originally created, it's sure to be a hit. Enjoy!

### **Ingredients**

1 pound Strawberries washed and hulled  
2 tablespoons granulated white sugar  
1 cup whipping cream  
10 Miss Meringue Classiques or 20 Miss Meringue Minis broken into bite sized pieces plus 4 whole cookies for garnish (Any flavor will do but Vanilla worked best for us)

### **Instructions**

Puree half of the strawberries in a food processor with 1 tbsp sugar  
Sliced the other half of strawberries and sprinkle with remaining sugar  
Whip cream to soft peaks  
Gently fold cream, strawberries, puree and meringues together  
Distribute mixture in four dessert bowls or long stemmed glasses  
Top either with a little reserved Strawberry Puree or a little chocolate syrup and the four whole cookies

**Serves 4**

**For more great recipes and usage tips visit our website [www.missmeringue.com](http://www.missmeringue.com)**