

# Berry White Island

as featured on page 64 of

## New Zealand Food, Wine & Art : The Journey Continues

Fresh berries (boysenberries or raspberries)  
3/4 cup of cream  
3/4 cup of Greek style yoghurt  
16 plain meringue (home or bought in)

Wash the berries and place in a saucepan. Cook at a very low temperature until the juices run. Remove from the heat and cool.

Whisk the cream until stiff peaks form, then fold in the yoghurt (both these steps can be undertaken in advance)

To serve, break up half the meringues and stir into cream mixture. Spoon some of the berries and juice into 8 tall glasses. Pile the cream mixture on top, but don't push down. Top with more berries and juice, adding enough to run down the outside in colourful drizzles.

Break each remaining meringue into three pieces and pace around the top of each glass to look like a volcano - specifically, White Island. Serve with more fresh berries.

Serves 8

### *Recommended wine:*

A late harvest dessert wine made from Riesling grapes. The best ones will often have the word 'botrytis' or 'noble' as part of their name.

*Recipe from Pam Byrne  
The Wharf Shed, Whakatane*



New Zealand Food, Wine & Art : The Journey Continues is the third in a highly successful series of books published to celebrate the culinary, vinous and artistic wonders of New Zealand. This latest edition features completely new recipes and wine recommendations from some of the country's most innovative and creative chefs, along with artwork that reflect the spirit of the land.