

Hazelnut Meringue

Easy, Impressive dessert – make one large double or triple layer or smaller individual stacks for a wow! factor

The following recipe will make one large, double dessert as photo. Serves 8 - 10

Ingredients

6 large egg whites
1 tsp lemon juice
150g / 6oz caster sugar
150g / 6oz icing sugar
75g / 3oz ground hazelnuts
225ml double cream – whipped
25g White and Dark chocolate
1 x tbs cocoa powder or icing sugar for dusting



Method

- Heat oven to 120C/100C fan/gas 1.
- Line 2 x baking sheets with non stick parchment
- Whisk egg whites with lemon juice until soft peaks form
- Add sugar and whisk until stiff
- Add icing sugar and nuts – fold through
- Spoon out equal amounts onto the parchment – try and make the rounds the same
- Bake for 1½ - 2 hrs – then leave to cool
- Whip cream and sandwich between the discs of meringue and spread on top
- Separately melt the white and dark chocolate and drizzle over the top
- Dust with cocoa powder or icing sugar

You can also make individual desserts with this recipe by piping out rounds of the meringue mixture into 7cm discs and then after baking and cooling, sandwiching two discs together with cream – you can also add fresh strawberries and raspberries and serve with summer berry coulis and vanilla ice cream.

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