



SALTED CARAMEL MERINGUES

Deliciously light and fluffy with an indulgent salted caramel swirl, our heavenly meringues are showstopper dessert for any table.

Prep time 15 minutes | Cook time 30 - 60 minutes | Serves 8

4 Clarence Court Burford Brown egg whites
220g caster sugar
1 teaspoon white wine vinegar
2 tablespoons dulce de leche or thick caramel sauce
Sea salt flakes, for sprinkling

Preheat oven to 150°C/130°C (fan), place the egg whites into a mixing bowl and use an electric mixer to whisk on high speed until a stiff peaks form. Gradually add the sugar, 1 tablespoon at a time, waiting 30 seconds before adding more. Once all the sugar has been added, whisk for a further 6 minutes or until the mixture is stiff and glossy. Scrape down the side of the bowl, add the vinegar and whisk for a further 2 minutes, or until glossy and combined.

Draw 8 x 10cm circles on 2 large pieces of non-stick baking paper to fit 2 large baking trays, allowing room for the mixture to spread. Divide the meringue between the circles and top each with 1 teaspoon of dulce de leche or caramel sauce.

Using a palette knife, swirl the mixture and spread to the edge of each circle. Sprinkle with the salt, reduce the heat to 120°C/100°C (fan) and bake for 30 minutes, or until crisp to the touch.

Turn the oven off and allow the meringues to cool in the oven for 30 minutes.



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