



SIMPLE YET SATISFYING MERINGUE

Crisp on the surface with a soft and chewy centre, a meringue is a beautifully baked blank canvas for an abundance of flavoursome combinations. Use Clarence Court Simply Egg White for perfect peaks!

Prep time 30 minutes | Cook time 1 hour 20 minutes (plus cooling) | Serves 6-8

6 Clarence Court egg whites (210g Clarence Court Simply Egg White)
300g caster sugar

Pinch of sea salt
1 teaspoon vanilla extract

Pre-heat the oven to 120°C/100°C (fan). Line a baking sheet with greaseproof paper and draw a 30cm circle on it as a template.

Place the egg whites in a large, spotlessly clean mixing bowl and whisk with a hand held or freestanding electric mixer until stiff peaks have formed. Add the caster sugar a spoon full at a time, whisking the whole time then add the sea salt and vanilla extract. Continue to whisk for around 8 minutes or until all the sugar has dissolved and the mixture is smooth. To test this, take a pinch of mixture between your finger and thumb and rub together – if it's a little gritty continue mixing.

Spoon the mixture on to the lined baking sheet using the back of the spoon to create peaks. Place the meringue in the oven for around 1 hour and 20 minutes or until set and crisp. Once baked switch off the oven and allow the oven to cool down completely. Once cooled you can keep the pavlova in an air tight box for around 3 days in a cool dark place.



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