



LIQUID EGG MÉRINGUE

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 sea salt
1 teaspoon vanilla extract

Pre-heat the oven to 120c/250f. 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 pavlova in the oven for around 1 hour and 20 minutes or until set a 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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