



MERINGUE MUFFINS

These meringue muffins are a little taste of summer, with crisp, light-as-air, sugary peaks sat on top of a velvety pillow of vanilla cream and sweet lemon curd. Serve with tart mixed berries to deliver a contrast in textures and flavours with every bite.

Prep time 30 minutes | Cook time 45 minutes (plus 30 minutes for cooling) | Serves 12

For the meringue

4 Clarence Court egg whites

225g caster sugar

1tsp of vanilla

For the cream

350ml double cream

1 tsp vanilla

2-3 tsp of icing sugar

To serve

100g lemon curd

250g mixed berries, to serve

Heat the oven to 140c (fan). Place muffin cases into a 12 hole-muffin tray. In a clean mixing bowl with a whisk attachment, add the egg whites and mix on a medium speed until they reach soft peaks.

Gradually add in the caster sugar, a spoonful at a time, until combined and reaching stiff glossy peaks. Whisk in the vanilla for a further 30 seconds and place the mixture into a piping bag.

Pipe the mixture into the base of the muffin, ensuring the base is completely covered and swirl up the sides of the case. Gently place in the oven and bake for 40-45 minutes. Turn off the oven and leave the muffins in for at least 30 minutes to avoid cracking.

When the meringues have cooled, and you're ready to serve, place the double cream, vanilla and icing sugar into a bowl and whisk until soft peaks. Spoon a dollop of cream into the base of each meringue cup followed by a dollop of lemon curd. Crown you're your choice of berries.



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