



MATCHA MERINGUE BARK

This matcha and strawberry meringue bark is a light, crisp treat that's elegant and fun. The airy sweetness of the meringue pairs beautifully with vibrant, freeze dried strawberries, while earthy matcha adds a striking contrast in both flavour and colour.

It's simple to prepare, bakes low and slow and breaks into gorgeous, strawberry studded shards once cooled. Serve it alongside fresh berries, matcha cream or ice cream, or use it as a decorative topper for cakes and tarts.

Prep time 15 minutes | Cook time 1 hour, plus cooling time | Makes 1 large sheet

2 large Burford Buff egg whites (80g)
A pinch of Maldon sea salt
¼ teaspoon cream of tartar
90g caster sugar
½ teaspoon pure vanilla paste
90g icing sugar
18g pack freeze-dried strawberry slices (or any freeze-dried fruit)
1 tablespoon Matcha powder

Preheat the oven to 100°C and line a large baking tray with parchment paper.

Whisk the egg whites, salt and cream of tartar in a large bowl until it resembles shaving foam. Gradually add the caster sugar, one tablespoon at a time, until you have stiff peaks. Mix in the vanilla paste.

Sift over the icing sugar and fold it into the meringue. Spread evenly onto the prepared baking tray. Lightly crush and sprinkle over the freeze-dried strawberries and dust over the matcha.

Bake for 1 hour until crisp and no longer tacky to touch, then turn the oven off. Let cool completely before removing and breaking into shards. Store in an airtight container in a cool, dry place for up to 2 weeks.

Best served with strawberries and matcha cream or ice cream. It can also be used as a cake or tart decoration.



[clarencecourt.co.uk](https://www.clarencecourt.co.uk)

Follow our crown for exclusive recipes from top chefs, behind-the-scenes access to restaurants and celebrities, plus incredible competitions and once-in-a-lifetime experiences you won't want to miss.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928

Clarence Court

