



## CHOCOLATE MERINGUES

**MAKES** 12 or 24 mini  
**PREP** 15 minutes  
**COOK** 1 hour

### Ingredients

3 egg whites  
3/4 cup castor sugar  
100g good quality dark chocolate



### Method

Preheat the oven to 120°C fan bake and line a baking tray with baking paper.

Place a saucepan of water over a high heat and over the water place a heatproof bowl (make sure the water is not touching the bottom of the bowl). Break the chocolate into the bowl stirring until the chocolate is melted then set aside.

Place the egg whites and sugar in a bowl, place the bowl in a sink of hot water and whisk until the sugar is dissolved.

Either put the bowl on a stand mixer or take an electric beater and beat the meringue mixture until it is thick and glossy and soft peaks form.

Gently swirl through the chocolate so the meringue mixture is streaked with the chocolate.

Place heaped tablespoons of the meringue onto the baking tray. Place the tray in the oven and cook for 1 hour.

Serve with whipped cream and berries.