



Nutty Apricot Meringue

 Serves 8  INTERMEDIATE



Ingredients

4 large egg whites
225 g (8 oz) caster sugar
25 g (1 oz) hazelnuts, finely chopped
225 g (8 oz) fresh or tinned apricots, chopped
300 ml (1/2 pint) double or whipping cream
2 tbs apricot brandy (optional)
1/2 tsp Mixed Spice
25 g (1 oz) whole toasted hazelnuts
15 g (1/2 oz) plain chocolate grated

Method

STEP 1

Preheat the oven to 150°C, 300°F, GasMark 2. In a clean bowl, whisk the egg whites until they are craggy. Gradually whisk in the caster sugar until the meringue is stiff and glossy. Fold in the chopped hazelnuts.

STEP 2

Lay a sheet of baking parchment over a baking sheet and spread the meringue mixture in a circle, making sure that you leave lots of peaks on the surface of the meringue. Bake on the middle shelf for 1 hour or until golden and firm to the touch.

STEP 3

Meanwhile, finely chop the apricots and soak in the brandy and Mixed Spice. Whip the cream until it just holds and fold in the apricot mixture. Spread over the cooked and cooled meringue. Top with whole hazelnuts, grated chocolate and dust with icing sugar to serve.