

Chocolate Meringues

(based on a recipe from Mrs Field's Best Ever Cookie Book!)

- 85g unsweetened chocolate (I used [Callebaut cocoa mass](#))
- 140g icing sugar mixture (powdered sugar), sifted
- 50g unsweetened cocoa powder, sifted
- 5 large (59g) eggwhites
- $\frac{1}{2}$ teaspoon cream of tartar
- 185g caster sugar



1. Preheat oven to 150C (300F) with fan.
2. Blitz the unsweetened chocolate in a food processor or grate if finely, and set aside.
3. In a small bowl, sift together the icing sugar mixture and cocoa.
4. In a large bowl and using a whisk attachment, beat the egg white and cream of tartar with an electric mixer until thickened, then slowly add the caster sugar. Beat until stiff peaks form and the mixture turns glossy.
5. Gently fold the cocoa mixture and chopped chocolate into the egg whites until no streaks of white remain.
6. Fit a piping bag (I use a large disposable one) with a large star tip and fill with the meringue mix. Pipe pretty shapes onto parchment lined trays.
7. Turn the oven down to 100C (200F) with fan, and bake the meringues for an hour. Once they're cooked, prop the oven door open slightly and allow them to cool completely in the oven. Store in an airtight container, or freeze.

Note: For my US friends, here are the original quantities as written:

- 2oz unsweetened baking chocolate square
- $\frac{3}{4}$ cup powdered sugar, sifted
- 3 tablespoons unsweetened cocoa powder, sifted
- 3 large egg whites
- $\frac{1}{2}$ teaspoon cream of tartar
- $\frac{1}{2}$ cup granulated sugar

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