

Hazelnut Meringue with Raspberries

Another Mother lunch party classic. I've only tried making it once, quite a long time ago, and in fact the only time I've tried making baked meringue (as opposed to lemon meringue pie which is quite different and I am very good at if I do say so myself), and I thought it was a terrible failure. Very recently my friend Amanda, here in NZ, told me her favourite pudding I ever made was 'that meringue thing, and I think there were berries and nuts in it' - so clearly I didn't do such a bad job after all.

Grant and I grow hazelnuts and raspberries in our garden, so I shall have to give it another go.....I gave it another go. Photo below. (JoJo)

Requires 2 x 8 inch sandwich tins

Ingredients

4 egg whites
255 g / 9oz castor sugar
3 – 4 drops vanilla essence
½ tsp vinegar
130g / 4.5oz hazelnuts (shelled, browned and ground)
½ pint double cream
½ lb raspberries (fresh or frozen)
Icing sugar (for dusting)

Method

Preheat the oven to 190°C.

Butter and flour the sides of the sandwich tins and line the bottom with a disc of non-stick cooking paper.

Whisk the egg whites until stiff with an electric beater, add the sugar 1 tablespoon at a time and continue beating until the mixture is very stiff and stands in peaks. Whisk in the vanilla essence and vinegar, then fold in prepared nuts.

Divide the mixture between the two prepared tins and smooth the top with a palette knife; bake 30-40 minutes but no longer. The top of the meringue will be crisp and the inside soft like a marshmallow. Turn on to wire racks to cool.

Top Tip - Always fill the meringues at least 3 hours before serving; the cake will then cut into portions without splintering.

Whisk the cream, sweeten and flavour with extra sugar and vanilla; Cover the bottom layer of meringue with the cream. Pile the raspberries on top of the cream. Then put on the top layer of meringue and dust the top with icing sugar.

