

# *Christmas Meringue Roulade*



HYP0251211SD

**Food in a  
minute**

Another great recipe idea from

**Wattie's**

**Serves:** 6-8    **Prep time:** 25 minutes    **Cook time:** 25 minutes

|              |                                                                   |
|--------------|-------------------------------------------------------------------|
| 1 tsp        | cornflour                                                         |
| 1 tsp        | vanilla essence                                                   |
| 1 tsp        | white wine vinegar                                                |
| 4            | egg whites                                                        |
| ¾ cup        | caster sugar                                                      |
| ¾ cup        | cream, lightly whipped                                            |
| ½ x 410g can | <b>Wattie's Peaches Sliced in light syrup</b> , drained and diced |

## Raspberry and Maple Coulis

|          |                                              |
|----------|----------------------------------------------|
| 500g bag | frozen raspberries, thawed (or 2 cups fresh) |
| 2 Tbsp   | <b>Cottee's Maple Flavoured Syrup</b>        |

1. Preheat oven to 160°C fan bake or 180°C conventional. Line a 23cm x 32cm Swiss roll tin with baking paper.
2. Mix together cornflour, vanilla essence and white wine vinegar.
3. Beat egg whites in a clean bowl until stiff peaks form. Continue beating, adding sugar a little at a time alternately with the cornflour mix. Continue beating until the meringue is stiff and glossy. The meringue will hold its shape when the beaters are lifted out of the bowl.
4. Spoon the meringue into the prepared tin and roughly spread out to fill the tin. Bake for 20-25 minutes. The meringue should be a pale golden colour and the top should feel crisp and dry to the touch. The centre will still be soft. Remove from the oven. Place a clean dry tea towel over the meringue and leave to cool in the tin.
5. Lay a piece of baking paper on the work surface and turn the meringue onto it with the short side closest to you. Spread with whipped cream, to within 10cm of the top of the meringue. Top with the diced **Wattie's Peaches**. Carefully roll the meringue away from you to enclose the filling, using the baking paper to help you. The meringue may crack slightly as you roll. Transfer to a serving platter. Dust with icing sugar. Serve with the Raspberry and Maple Coulis.

## Raspberry and Maple Coulis

Purée the raspberries in a food processor or blender. Push purée through a sieve with a spoon to remove the raspberry seeds. Stir through the **Cottee's Maple Flavoured Syrup**. Store in the refrigerator until ready to serve.

