

SPICED BROWN SUGAR MERINGUES WITH SUMMER FRUITS



Makes 6



Prep Time 20 minutes



Cook Time 60 minutes



INGREDIENTS

- 1 tsp cornflour
- ½ tsp **Gregg's Ground Mixed Spice**
- 1 tsp white wine vinegar
- 1 tsp vanilla extract
- ½ cup caster sugar
- ¼ cup soft brown sugar
- 4 egg whites
- 1 punnet strawberries

METHOD

1. Preheat oven to 140°C (fan assisted). Mix cornflour, **Gregg's Ground Mixed Spice**, white wine vinegar and vanilla extract together to make a paste. Set aside. Mix caster and brown sugar together.
2. Whisk egg whites together in a clean bowl until soft peaks form. Continue

- 1 cup cream, whipped or 1 cup Greek-style yoghurt
- 410g can **Wattie's Peaches Sliced in Clear Fruit Juice**

whisking, adding sugar a little at a time alternately with the cornflour mixture until the meringue is stiff and glossy.

3. Spoon 6 meringues, spaced apart onto a baking tray lined with baking paper. Shape into nests by making dips in the centre with the back of a spoon. Bake for 1 hour. Turn off the oven and leave to cool in the oven for a further 1 hour.
4. To serve place a meringue nest on a serving plate. Fill with whipped cream or Greek-style yoghurt and fresh strawberries. Spoon the peach coulis over the meringue.

To Make the Peach Coulis:

1. Place the **Wattie's Peaches Sliced in Clear Fruit Juice** in a food processor or blender and process until smooth.