



HOLKHAM

Recipe for approx. 8 large meringues

1. Pre-heat your oven to 180°C.
2. Line a baking tray with grease proof paper.
3. Measure out 1.2kg of sugar.
4. Pour the sugar evenly over the paper.
5. Place in the oven for around 8 minutes until the edges of the sugar just begin to turn colour and caramelize.
6. Separate the yolks and the whites of 20 eggs.
7. Whisk the egg whites for around 8 minutes starting on a low speed and then increasing the speed until the whites should turn into a stiff froth.
8. Remove the sugar from the oven and turn the temperature to 110°C.
9. Add all of the hot sugar to the egg whites.
10. Mix the egg whites and sugar for 10 minutes, nor more than this.
11. Line three large baking trays with grease proof paper.
12. On each tray place three large scoops of the meringue mixture. Allow plenty of space for the meringue mixture to spread in the oven.
13. Cook at 110°C for around 2 hours or until the outside of the meringues are crisp.
14. When the meringues are cooked, remove them from the oven.
15. While they are still warm, drizzle melted chocolate over the tops to finish.