

MERINGUES WITH HAZELNUTS AND ROASTED RHUBARB



Ingredients

Serves 4

Hazelnut meringues

- 4 egg whites
- Pinch of sea salt
- 230g caster sugar
- 1 tsp vanilla extract
- 60 roasted hazelnuts, roughly chopped

Roasted rhubarb

- 350g rhubarb, trimmed and cut into 2cm lengths

- 100g raw sugar
- 1 strip of orange zest
- 3 cardamom pods, bruised
- 1 vanilla pod, split and seeds scraped
- Juice of half an orange

To serve

- 250ml pure cream
- 150ml creme fraiche

Method

Preheat the oven to 180C.

To make the rhubarb, place all of the ingredients in a sided baking tray lined with baking paper. Toss so that the rhubarb is well coated and arrange in a single layer. Roast in the preheated oven for 15-20 minutes or until the rhubarb has just collapsed. Allow to cool.

Reduce the oven to 140C. Line a baking tray with baking paper and set aside.

Place the egg whites with a pinch of salt in a large bowl of a stand mixer fitted with a whisk attachment. Whisk on high until soft peaks form. Gradually add the sugar, 1 tablespoon at a time, until mixture is stiff and glossy and all sugar has dissolved. To test if the sugar has dissolved, stop the mixer and take a teaspoon of

the mixture and rub it between your fingers. If you can still feel granules of sugar, you need to continue mixing until you cannot feel any when tested. Stir through the vanilla. Pile large spoonfuls of the meringue mixture onto the prepared tray, to form large rounds. Sprinkle with the hazelnuts and bake in the preheated oven for 30 minutes or until the meringue is crisp to touch but still soft on the inside. Turn off the oven, leave the door ajar, and allow it to cool completely in the oven.

Whisk the cream and creme fraiche in a large bowl to soft peaks. Spoon $\frac{1}{4}$ cup of the roasted rhubarb into the whipped cream and swirl it into the cream.

Serve the meringues with the whipped cream and remaining roasted rhubarb.

