

Mixed Berry and Lemon Meringue Dessert

Shopping List

- 6 egg whites
- 440g caster sugar
- 2 teaspoons cornflour
- 2 teaspoon vanilla extract
- 2 teaspoons malt vinegar

• **Filling:**

- 284ml double cream, lightly whipped
- 250g mascarpone cheese
- 1 jar luxury lemon curd
- 650 – 700g mixed berries (strawberries, blackberries, raspberries, blueberries)

Preparation Time

Preparation time: 20 minutes

Cooking time: 50 minutes

Difficulty: Easy

Cooking Instructions

- 1** Whisk the egg whites until stiff but not dry. Gradually whisk in the caster sugar until a thick meringue is formed. Mix together the cornflour, vanilla extract and vinegar then fold them into the meringue.
- 2** Cut two 22cm circles from non-stick baking parchment and place each on a baking tray. Spread the meringue evenly between the two circles. Bake on Fan Plus at 180°C for 20 mins then lower the oven temperature to 140°C for a further 30 mins.
- 3** Mix together the lightly whipped cream and the mascarpone then fold in the lemon curd. When the meringue has cooled spread the lemon cream over one meringue and scatter over the berries. Place the other meringue on top and dust with icing sugar to serve.