

Berries with coconut meringues



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Serves: 6
Preparation: 20 minutes
(+marinating time)
Cooking: 1½ hours

4 egg whites
pinch cream of tartar
¼ cups caster sugar
¾ cup desiccated coconut
500g strawberries, hulled
and sliced



150g blueberries
2 tbs fresh orange juice
thick cream, to serve (optional)

1. Preheat oven to 100°C. Line 2 baking trays with baking paper. Draw three 12cm circles on each tray.
2. Using an electric mixer, whisk egg whites and cream of tartar in a large bowl until soft peaks form. Using 1 cup caster sugar, add 1 tbs at a time to egg whites, mixing well after each addition. Whisk until mixture is thick and glossy. Gently stir in coconut.
3. Spoon meringue evenly onto circles on baking trays. Bake for 1½ hours or until crisp. Cool meringues on trays.
4. Meanwhile, combine strawberries, blueberries, remaining ¼ cup caster sugar and orange juice in a bowl. Cover and set aside for 1½ hours.
5. Use the back of a spoon to gently press a cavity in the top of each meringue. Top each with a dollop of cream, if using, and spoon over berries and syrup. Serve immediately.

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