

Berries with coconut nougat meringues

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Preparation 30 mins | Cooking 90 mins + cooling time | Serves 6

If preferred, for ease buy meringues instead of making the coconut nougat meringues.

4 free range egg whites (at room temperature)

Pinch cream of tartar

1 cup caster sugar

$\frac{3}{4}$ cup desiccated coconut

To serve

300ml thickened cream

2 tbs icing sugar

500g strawberries, hulled and sliced

150g blueberries

STEP 1 Preheat oven to 100°C/80°C fan-forced. Line 2 baking trays with baking paper.

STEP 2 Using an electric mixer, whisk the egg whites and cream of tartar until soft peaks form. Add caster sugar, 1 tbs at a time, mixing well after each addition. Whisk until mixture is thick and glossy. Using a large metal spoon, gently fold through coconut. Evenly spoon meringue mixture onto baking trays to form 6 meringues. Bake for 1 $\frac{1}{2}$ hours or until crisp to touch. Turn oven off, leave door ajar and cool meringues in the oven.

STEP 3 Just before serving, whip cream and 1 tbs icing sugar in a bowl until soft peaks form. Combine strawberries, blueberries and remaining 1 tbs icing sugar in another bowl. Toss to combine. Cover each and refrigerate for 15 minutes.

STEP 4 To serve, place meringues onto serving plates, top each with whipped cream and berries and serve.

