

Recipe Feature

White Forest Meringue Roulade

*A delicious dessert that's just the right balance of sweet and tangy!
A really nice alternative to other heavier festive desserts.*

Portions **8**

Ingredients

100g	White Chocolate – melted
4 x	Egg Whites
1 Tsp.	Lemon Juice
Pinch	Salt
200g	Caster Sugar
400g	Cherry Pie Filling
400ml	Double Cream
70g	Icing Sugar
5-6	Fresh Cherries (optional decoration)

Method

1. Pre-heat the oven to 180°C or Gas Mark 4.
2. Butter and line a 20cm x 30cm (approx.) baking tray with a slightly raised edge.
3. Using an electric whisk, beat together the egg whites, lemon juice and a pinch of salt.
4. Add 1 tablespoon of caster sugar and continue to whisk until the mixture forms stiff peaks. Repeat using the remaining caster sugar until the mixture is thick and shiny.
5. Spread the mixture into the tin and bake for 15 minutes or until crisp to the touch. Leave in the tin to cool.
6. Sift 20g of icing sugar over a large piece of parchment paper then carefully flip the meringue on to the paper. Score a line 2cm into the meringue on one of the short sides.
7. Whip the cream and 50g of the icing sugar together until thick but not stiff. Spread evenly over the meringue and then layer the cherry pie filling on top.
8. Starting with the scored short end, gently roll up the roulade. Put the meringue in the fridge for 30 minutes to set. Meanwhile, melt the white chocolate.
9. Remove from the fridge and place on a suitable plate. Drizzle with the melted white chocolate, top with a few fresh cherries and dust with icing sugar.