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# MERINGUES WITH VANILLA MASCARPONE CREAM, PASSIONFRUIT CURD, BERRIES & FRESH MINT



GF



2 hrs (plus cooling time)



10-12

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## Ingredients

### Meringues

- 220ml egg whites (about 7 egg whites)
- 1½ cups raw caster sugar (fine raw sugar)
- 1 tsp white wine vinegar
- 1 tsp vanilla paste
  
- Fresh strawberries, raspberries, blueberries & blackberries
- Fresh mint
- Dark chocolate

### Vanilla Mascarpone Cream

- 250g mascarpone
- 400ml cream
- 1 tbs vanilla paste
- 1 tbs raw caster sugar (fine raw sugar)

### Passionfruit Curd

- 7 egg yolks (from the meringue egg whites above)
- 1 cup raw caster sugar (fine raw sugar)
- 10 passionfruit, with the pulp scooped out
- Zest & juice of 1 lemon
- 150g butter



## Method

### Meringues

1. Pre-heat your oven to 150 degrees celsius (302 fahrenheit).
2. In a large mixing bowl whip the egg whites until stiff (I use a stand mixer), then slowly add the sugar 1 tablespoon at a time, beating well between each tablespoon.
3. Mix the egg whites and sugar for a further 5 minutes until thick and glossy.
4. Add in the vanilla and vinegar, scrape down the sides of the bowl and beat for a further 5 minutes, or until the sugar has completely dissolved and the mixture is thick and glossy.
5. Scoop the meringue mixture onto paper-lined baking trays, creating a little well in the centre of each with the back of a spoon. This will help to hold the fillings in place when assembling.
6. Place the trays into the oven and turn the oven down to 120 degrees celsius (250 fahrenheit).
7. Cook the meringues for 1 hour and 45 minutes.
8. Once cooked, turn the oven off and leave the meringues in the oven to cool.

### Passionfruit Curd

- Place the egg yolks, sugar, lemon zest and juice, and passionfruit pulp into a medium saucepan and stir over medium heat until the sugar is dissolved.
- Stir through the butter and then simmer while stirring for a further 5-10 minutes.
- Remove from the heat and set aside to cool.
- Store in an airtight container in the fridge.

### To Assemble

- To make the vanilla mascarpone cream, whip the cream, sugar and vanilla together until lightly whipped or soft peaks form.
- Fold through the mascarpone and set aside.
- Once the meringues have cooled, top with a dollop of vanilla mascarpone cream, fresh berries, a spoonful of passionfruit curd, some fresh mint leaves and freshly grated dark chocolate. Enjoy!

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