



Raspberry & white chocolate meringue kisses

Recipe by Gabriella Esposito

Serves: 18

Cooking: 2hrs

Difficulty: Medium

Ingredients :

For the meringues:

- 2 egg whites
- 120g Selati castor snow
- 1/2 tsp pure rosewater OR raspberry extract
- Dash of pink food colouring

For the ganache filling:

- 100g white chocolate, roughly chopped
- 70g cream
- 60g raspberries, roughly chopped

Methods :

- Preheat oven to 120 degrees and line a baking tray with non-stick baking paper.
- Place egg whites into a clean, dry bowl and beat until stiff peaks form. Gradually add the sugar, a tablespoon at a time, and then add the rosewater and continue beating until you have a thick, glossy and stiff mixture.
- Gently fold in your pink food colouring until you have your desired shade- this does not need to be folded in 100%, different shades of white and pink look beautiful when piped instead of a solid colour.

- Carefully spoon meringue mixture into a piping bag with a large round or star nozzle and gently squeeze meringue mixture (around 3cm diameter swirls) onto your baking sheet. Leave at least 3cm gap between each meringue kiss.
- Bake in preheated oven for 75 minutes or until the meringues are dry to the touch and easily peel off your baking sheet. Turn oven off, leave the oven door slightly open and allow meringues to cool inside of oven for an hour.
- To make the ganache, place the cream in a pan and bring to a gentle boil. Remove from the heat and pour over chopped white chocolate. Whisk until smooth. Allow to cool for a minute, then stir in chopped raspberries. Chill for 15 minutes in the fridge or until firm enough to spread between meringues.
- Spoon some chocolate ganache on the flat side of one meringue and then sandwich another half of meringue to form a whole meringue kiss.
- These keep up to a week in an airtight container.