



Christmas Meringue Tree

Serves: 10

Christmas and the festive season are celebrated in so many ways, but gathering around a table to share food is the common thread that connects us all. To help with your celebrations, we have created a Christmas meringue tree recipe that we think will be a spectacular way to end a delicious meal with family and friends.

Cater Care thanks you for your support, and we wish you a happy and safe festive season.

Enjoy!

INGREDIENTS

- As Required - Canola Spray Oil.
- As Required - Non-Stick Baking Paper.
- Paper.
- 8 Eggs - whites only.
- Pinch of Sea Salt
- 450gm Caster Sugar
- 1 tsp Vanilla Essence
- 200gm Frozen Strawberries - thaw.
- 50gm Pure Icing Sugar - sieve.
- 450gm Strawberries - remove green stem and cut into 1/4's lengthways.
- 360gm Blackberries
- 360gm Raspberries
- 360gm Blueberries
- 700ml Thickened Cream
- 1 tsp Vanilla Essence
- 30gm Caster Sugar

METHOD

1. Pre-heat an oven to a low temperature - 100°C.
2. Lightly spray oil and line with non-stick baking paper, the required number of baking trays.
3. In the bowl of a mixer, add the egg whites and salt. Using a balloon whisk, beat until soft peaks form.
4. While beating, in small batches, gradually add the 450gm of caster sugar, ensuring the sugar has dissolved before adding the next batch.
5. Add 1 tsp vanilla essence. Mix to combine.
6. Neatly spoon the meringue mixture onto the prepared baking trays - forming 7 individual discs, approximately - 20cm diameter by 1cm high, 16cm diameter by 1cm high, 14cm diameter by 1cm high, 12cm diameter by 1cm high, 8cm diameter by 1cm high, 6cm diameter by 1cm high and 4cm diameter by 1cm high. Place these into the oven and bake for 2 hours or until the meringues have dried out and are crisp. Turn the oven off and leave the meringues in the oven to cool to room temperature. Remove the meringues from the oven and store in airtight containers until required.



7. In a food processor, add the thawed, frozen strawberries and icing sugar, blend to a smooth puree. Set to one side.
8. In a mixing bowl, add the strawberries, blackberries, raspberries and blueberries. Mix to combine. Add the strawberry puree, then gently mix until all the berries are evenly coated with the strawberry sauce. Set to one side.
9. In the bowl of a mixer, add the cream, 1 tsp vanilla essence and 30gm caster sugar. Using a balloon whisk, beat until soft peaks form. Cover with cling wrap and refrigerate until required.

TO SERVE

Place the largest meringue disc on the centre of a serving platter (20cm), generously spread with cream and then liberally top with marinated berries. Gently top with the second-largest meringue (16cm), again generously spread with cream and then top with marinated berries. Repeat the process with the 14cm, 12cm, 8cm and 6cm meringues. Finally, top with the 4 cm meringue. Serve immediately.
