



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Meringues with Berries and Cream by David Pengelly

### Ingredients

3 Large egg whites  
170g (6 oz.) Caster sugar  
Pink food colouring  
300ml Double cream - whipped to soft peaks  
Mixture of berries  
Icing sugar to dust

### Method

- (In a completely spotless, grease free bowl!) whisk the egg whites to firm peaks, add the caster sugar a table-spoon at a time, whisking constantly until the mixture is at the 'stiff peaks' stage.
- Spoon the mix into the piping bag (sprinkle the bag with pink colour first).
- Pipe in your preferred pattern / shape onto a bake-o-glide lined baking tray.

**AGA (2, 3 and 4 oven):** bake in the centre of the simmering oven for about 2 hours.

**Everhot:** bake in the centre of the lower oven (set to 110°C-120°C) for about 2 hours.

Cool, then spoon the cream on the top of the meringue and top with the berries, dust with icing sugar and serve.