



PREP: 1 hr 30
min
COOK: 30 min
SERVES: 12

Creamy Choc Espresso Meringues

Dainty yet indulgent, these billowy meringues are a treat for the senses. Take a bite and you'll fall into clouds of vanilla whipped cream, fudgy choc-espresso ganache and bursts of salted caramel crunch. Serve with coffee for a great afternoon kick!

Ingredients

180g caster sugar
90g egg white
1 tsp Queen Vanilla Bean Paste
900ml thickened cream
200g dark chocolate
2 tsp Queen Natural Vanilla Extract
2 tsp Queen Choc Espresso Flavour for Icing
Cocoa powder, to dust
Dr. Oetker Salted Caramel Crunch

Method

STEP 1

Preheat oven to 200°C. Place caster sugar on an oven tray lined with baking paper, spread thin and warm in oven for 5 minutes.

STEP 2

While sugar is heating, beat egg whites on a medium speed until soft peaks form, approx. 1-2 minutes. Remove sugar from oven and while still mixing, fold sides of baking paper and add sugar gradually to egg whites. Add Vanilla Bean Paste and beat on high for 5-10 minutes until stiff peaks form.

STEP 3

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Method

Reduce oven to 100°C. Use a water glass to trace circles onto baking paper, leaving a 2cm gap between each circle. Turn sheet over and place marked-side down on a baking tray. Dollop meringue within circles and use a spoon to create an indent in the centre. Bake for 30 minutes or until meringues are dry and lift from baking paper easily. Prop open oven door and allow to cool completely.

STEP 4

Prepare ganache by combining 300ml cream and dark chocolate in a microwave safe bowl. Microwave for 30 second intervals, stirring well in between until chocolate is melted. Set aside to cool until thick enough to transfer to a piping bag.

STEP 5

Whip remaining cream, Vanilla Extract and Choc Espresso Flavour until medium peaks form. Dollop over meringues and dust with cocoa powder. Use a small French star tip to pipe over cooled ganache, and drizzle with warmed ganache. Top with Salted Caramel Crunch and serve.

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