Raspberry & Chocolate Cheesecake Meringue

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So, this looks quite complicated, it really isn’t and yet it makes a real statement but most importantly tastes AMAZING! You also don’t have to pipe the icing, that bit is completely optional.

INGREDIENTS

Meringue

4 large Egg whites
230 g Caster sugar
1 tsp White wine vinegar
1 tsp Cornflour
130 g Milk chocolate

Cheesecake

150ml double cream
150g Philadelphia full fat
100g milk chocolate melted and cooled
4 tbsp baileys liquor
2 tbsp icing sugar

Raspberry Crush

150g Raspberrys
1 tbsp maple syrup
1 tbsp icing sugar

METHOD

1. Preheat your oven to 100c fan, and line baking tray
2. Used a stand mixer with the whisk attachment (ensure it is both clean and dry) and add in the egg whites, whisk them to stiff peaks and then add in the sugar a tbsp at a time (keep the whisk on whilst you add in), avoid pouring in all at once
3. When all the sugar is whisked in add in the white wine vinegar and cornflour and whisk again, this time for another about 3 mins.
4. Spoon on to the baking tray (I made 6 large ones, but you could make 8 smaller ones). Then add one tbsp of melted chocolate to each meringue and swirl in gently on the top.
5. Bake in the oven for 40-45 mins until its crisp on the outside. Turn the oven off and leave to cool in the oven for 30 mins before removing and cooling completely on a wire rack (use a spatula to put on to the rack).
6. Whilst they are cooling make the toppings
7. In a stand mixer beat the cream, icing sugar, baileys, cooled melted chocolate and cream cheese until stiff.
8. In a small mixing bowl add raspberries, maple syrup and icing sugar, crush all together with the back of a fork until mixed completely.
9. TO ASSEMBLE (do this right before serving, everything can be made in advance, store the toppings in the fridge and the meringue in an airtight container)Dollop 2-3 tablespoons of the cheesecake mixture on to the fully cooled meringues and then top that with a tablespoon of the raspberry crush, use a fork to swirl the raspberry crush into the cheesecake mixture and

serve.

Enjoy!



ENJOY! If you opt for Raspberry & Chocolate Cheesecake Meringue, please do share a picture!