



Meringue Strawberry Torte©

Meringue

Ingredients:

- 1/2 cup egg whites, room temperature
- 1 tsp. lemon juice
- 2 cups sugar (or use superfine sugar)
- 2 tsp. cornstarch
- 1/4 tsp. salt

Method:

Rinse large mixing bowl and hand mixer beaters in HOT water to reduce chance of oil on either. In bowl put egg white and lemon juice. Start beating with a hand mixer on a low speed (foam should be large), then go to higher and higher speeds (foam should be small). Beat egg whites STIFF. Slowly add 1 1/2 cups of the sugar. To the last 1/2 cup of the 2 cups add the cornstarch and salt. Mix together and pour slowly into egg white mixture. Beat until sugar is dissolved and the mixture is smooth.

Line two cookie sheets with foil. Take a large pot lid and fold edges of foil up around lid to make a large circle in the foil. Divide the meringue and spread evenly in the circles. Put in a conventional oven 260° (**DO NOT USE convection oven...it will not work.**) on the middle rack of the oven and let dry 1 1/2 - 2 hours or until completely dry. If you have 2 cookie sheets in the oven, rotate cookie sheets from one rack to the other every 15 minutes in the first hour. Remember each oven is different! Let cool in oven overnight. (If the meringue browns too quickly, turn the oven down.)



Topping

Ingredients:

- 2 lb. strawberries
- 1 small basket raspberries
- 1 small basket blueberries
- 4 cups whipping cream
- 4 Tbsp. Jello™ Instant White Chocolate Pudding Mix
- 1 tsp. almond extract
- 2 Tbsp. sugar

Method:

Wash, pat dry and decap strawberries. Cut in half lengthwise. Wash and pat dry raspberries and blueberries.

In a mixing bowl, add whipping cream, pudding mix, almond extract and whip with the Magic Wand™ flat blade until firm. Add sugar and whip stiff. Put 1/4 of the cream mixture into a decorating bag with the big star. Save rest for assembly of torte.

To Assemble:

Put meringue onto a serving platter. Spread 1/4 of the cream mixture evenly on top of the meringue. Lay a circle of strawberries around the edge of the meringue with cream kisses in between to hold them in place. Put blueberries on top of cream kisses. Save enough strawberries for the second layer and chop the rest. Fill into center. Carefully spread 1/4 of the cream mixture over chopped strawberries. Add next layer of meringue (press lightly) and top with remaining 1/4 of cream mixture. Lay a circle of strawberries around outside edge of cream and alternate cream kisses and raspberries until the center of the torte is reached. Put blueberries on top of cream kisses. Keep in refrigerator up to 24 hours until ready to serve. This would make a beautiful 4th of July dessert.