

CHARDONS

DAY 3 – DESSERT

Dessert - Vegan meringue with mixed berries

(VG), (LF), (GF)

Serves 6



Recipe Ingredients

- 150 ml chickpea water (about half the tin when chickpeas are drained)
- 100g caster sugar
- ½ tsp xanthan gum
- Mixed fruit compote (use same as apple and berry mix from crumble previous night)
- 2 tbsp. defrosted mixed berries (per portion)
- Mint leaf (one per portion)

Morning preparation

9.30am

1. Preheat oven to 120 degrees and line an oven tray with greaseproof paper
2. Take chickpea water and add to a mixing bowl or stand mixer and begin to whisk
3. Once a foam starts to form in the bowl gradually add the sugar a 1/6 at a time



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4. Once you've added all the sugar whisk for around 5 minutes or until it starts to resemble just less than soft peaks (refer to video if unsure)
5. Then add in your xanthan gum and whisk for another 2/3 minutes or until the meringue starts to climb the whisk itself (refer to video if unsure)
6. With a tbsp. portion the meringue mixture into 6 piles on your oven tray. Using the tbsp. make a well into each pile leaving enough space between each portion so they don't touch
7. Cook for 1 hour at 120 degrees and once finished leave to cool in the oven over the day (NEVER OPEN OVEN UNTIL THE EVENING)

5.00pm

8. Take out oven and set aside for service

8.00pm

9. Serve in the middle of the dessert plate with apple and berry compote in the well of the meringue
10. Top with mixed berries and mint leaf to garnish

Tips

- **Save some apple and berry mix from crumble night and defrost mixed berries am and place in fridge or the evening**