

## **sue's meringues**

*Meringues, I admit, can be tricky; some say their success can even depend on the weather (they are not meant to like the damp!). but with practice, and knowing the peculiarities of your own oven, you can turn leftover egg whites into a wonderful treat that stores well and turn simple berries into a special desert.*

*I mention a few cooking tips in the recipe for Pavlova above that are perfect here, too. To reduce or increase the quantities given here, simply allow 60 g castor sugar to an egg white.*

2 egg whites (at room temperature)  
120 g castor sugar  
¼ teaspoon pure vanilla

Preheat oven to 150 deg C and line a baking tray with baking paper. Beat egg whites until stiff peaks form, then add sugar, a little at a time, still beating. Beat in vanilla. Place small spoonfuls of meringue on baking tray and bake for 45 minutes. Turn oven off, leave door slightly ajar and allow meringues to cool completely in oven. Store in an airtight container lined with greaseproof paper.

MAKES 24

From: *The Cook's Companion: The complete book of ingredients and recipes for the Australian kitchen* by Stephanie Alexander. Published by Penguin Books Australia Ltd, 1996.