

# Recipe of the Week

## Chocolate Marble Italian Meringues

### Ingredients

200g sugar  
100g good quality dark chocolate in chunks  
4 egg whites  
A pinch of cream of tartar  
A pinch of salt  
1 tsp vanilla essence  
Whipping cream and fresh or frozen berries to serve

### Method

- Place sugar into Tm bowl and mill for 20 sec /speed 10. Set aside
- Place chocolate into Tm Bowl and mill for 10 sec /speed 7
- Scrape down sides of the bowl and melt for 2 min /37°C /soft speed. Set aside
- Thoroughly clean and dry the Tm bowl before beginning the meringue mix.
- Preheat the oven 120°C and line a baking tray with buttered paper.
- Insert butterfly and place egg whites into Tm bowl with cream of tartar and salt
- Whip for 2-3 min /70°C / speed 3
- Add vanilla
- Through hole in Tm lid, add sugar slowly for further 2 min / 70°C / speed 3
- Continue to whip for an additional 5 min / 70°C / speed 3
- Remove the butterfly and with the Tm spatula, swirl chocolate through meringue mix before "dolloping" onto the lined trays. This should make 20 medium individual meringues.
- Bake in the oven for 15 min, turn oven off and leave to cool in oven.
- Serve with whipped cream and berries



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