Chocolate Meringue

Ingredients

3 egg whites

150g / 5½ oz golden caster sugar

50g / 2 oz grated milk chocolate

2 tsp cocoa powder

100g / 3½ oz milk chocolate

50ml / 2 fl oz double cream

Method

1. Preheat the oven to 140ºC/275ºF/gas mark 1.
2. Line trays with baking parchment.
3. In a clean bowl whisk egg whites until soft peaks form.
4. Gradually whisk in sugar until stiff peaks form.
5. Mix together chocolate and cocoa powder before folding gently into egg whites.
6. Spoon tablespoons of mixture onto trays and quickly put in oven before mixture looses volume.
7. Cook for 40 minutes.
8. Gently melt chocolate with cream, pour into a bowl. Cool completely before sandwiching meringues together with chocolate cream.