

More than 1 hour

Serves 8

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Ingredients:

Meringue:

- 6 egg whites
- ½ tsp (3ml) fine salt
- 2¼ cups (450g) castor sugar
- 2 tsp (10ml) apple cider vinegar
- 4 tsp (20ml) cornflour
- ¼ cup (60ml) cocoa powder, sifted
- 2 slabs (150g each) dark chocolate
- 3 cups (750ml) cream
- 1 punnet (200g) cherries, halved
- Fresh mint, for serving

Method:

1. Preheat oven to 110°C.
2. Trace the outline of a 25-30cm serving plate on baking paper.
3. Whisk egg whites and salt to stiff peaks using an electric beater.
4. Add sugar ½ cup at a time, in a thin stream, making sure all sugar dissolves before the next addition.
5. Once meringue is smooth and shiny, whisk in vinegar, then cornflour.
6. Fold through cocoa to create a marbled effect.
7. Spoon meringue onto baking paper, leaving a 3cm border on the sides (it'll swell while baking). If doubling the recipe, repeat to make a second meringue.
8. Bake for 1½-2 hours until meringue has formed a crispy shell.
9. Turn oven off and cool completely, with oven door slightly ajar.
10. Melt chocolate with 100ml cream to make a ganache.
11. Whip remaining cream to stiff peaks and spread over meringue.

12. Place one meringue on top of the other.
13. Top with ganache, cherries and mint.
14. Serve immediately.