Under 45 minutes
Makes 6-8

Ingredients:

- 2 slabs (100g each) dark chocolate
- 3 egg whites
- Pinch salt
- ⅓ cup (80g) castor sugar
- ¼ cup (60ml) cream
- 3 mandarin oranges, segmented
- Handful pomegranate rubies and fresh mint, to serve

Method:

1. Preheat oven to 120°C. Line 1 large or 2 smaller baking trays with baking paper.
2. Melt 1 slab (100g) chocolate in a glass bowl over a pot of simmering water.
3. Remove from heat to cool slightly.
4. Whisk egg whites with salt in a separate bowl to medium peaks.
5. Whisk in castor sugar, a teaspoon at a time. Whisk until sugar is dissolved.
6. Add ¼ melted chocolate and gently stir through meringue mixture.
7. Fold through remaining chocolate.
8. Dot tablespoonfuls of meringue on baking tray and make a hollow in the centre of each.
9. Bake for 40 minutes until crisp.
10. Melt the other slab of chocolate with the cream.
11. Fill each meringue nest with a spoonful of this melted chocolate.
12. Top with mandarin segments.
13. Garnish with pomegranate rubies and fresh mint, and serve.

COOK'S NOTE: If you're making the meringues in advance, keep them crisp in an airtight

container.

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