

More than 1 hour

Serves 6-8

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Ingredients:

Meringue:

- 1 slab (100g) dark chocolate
- 3 egg whites
- Pinch of salt
- $\frac{1}{3}$ cup (80g) castor sugar

Topping:

- 1 slab (100g) dark chocolate
- $\frac{1}{4}$ cup (60ml) cream
- 3 mandarins
- Handful pomegranate rubies and fresh mint

Method:

COOK'S NOTE

If you're making the meringues in advance, keep them crisp in an airtight container.

1. Preheat oven to 120°C
2. For meringue, melt dark chocolate over a double boiler (a glass bowl over a pot simmering water), then cool slightly.
3. Whisk egg whites with a pinch salt to medium peaks.
4. Whisk in castor sugar, a teaspoon at a time until sugar has dissolved.
5. Add $\frac{1}{4}$ chocolate and gently stir through meringue.
6. Fold through remaining chocolate.
7. Place spoonfuls of meringue on a baking tray and make a hollow in the centre of each

one. Bake for 40 minutes until crisp and cooked through.

8. Cool on a wire rack. (if it's very humid outside, you can cool meringue in the switched-off oven too.)
9. For topping, melt the remaining slab of dark chocolate and cream together.
10. Serve each meringue topped with a spoonful of melted chocolate, segments of mandarin, a handful pomegranate rubies and fresh mint.