

More than 1 hour

Serves 6-8

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Ingredients:

- 4 egg whites
- Pinch cream of tartar
- ½ Tbsp (7ml) vanilla essence
- 1 cup (200g) castor sugar
- 150g Peppermint Crisp chocolate, grated
- ½ tin (198g) Caramel Treat + extra for serving
- ½ cup (125ml) mascarpone cheese
- Mint leaves, for serving

Coconut crumble:

1. 1 cup (250ml) cake flour
2. ½ cup (125ml) soft butter
3. 1 cup (250ml) light brown sugar
4. 1 tsp (5ml) ground ginger
5. ½ cup (125ml) desiccated coconut

### **SHORT ON TIME?**

Use crushed tennis biscuits  
mixed with a little melted butter  
for a no-bake crumble

#### Method:

1. Whisk egg whites and cream of tartar to medium stiff peaks.
2. Whisk in vanilla essence.
3. Add sugar, a tablespoon at a time, making sure it dissolves completely before adding the next spoon.
4. Whisk until all sugar is added and the meringue mixture is smooth, thick and glossy.
5. Place large dollops of meringue mix on a lined baking tray, leaving space between them.
6. Make a well in the centre of each one using the back of a spoon.
7. Bake at 100°C for about 1 hour, until crisp.
8. Cool completely in the oven before removing.
9. Combine crumble ingredients in a bowl, rubbing between your fingertips.
10. Bake crumble at 160°C for 12-15 minutes, until light-golden. Cool.
11. Whisk caramel until smooth, then fold in the mascarpone cheese and chocolate.
12. Fill centres of meringues with coconut crumble and caramel mixture.
13. Garnish with fresh mint, chopped pistachios and drizzle with caramel.