

1 hour

Serves 6

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Ingredients:

- 4 extra-large egg whites
- ½ cup (100g) castor sugar + extra for serving
- 1 tsp (5ml) cornflour 1 tsp (5ml) vinegar
- Pinch salt
- 2 tsp (10ml) ground cinnamon
- 1½ cups (375ml) cream
- 2 tsp (10ml) honey
- ½ tsp (3ml) each ground clove, nutmeg and ginger
- 1 slab (90g) dark chocolate, grated
- 1 packet (100g) pistachio nuts, chopped
- Icing sugar, for dusting

Method

1. Preheat oven to 150°C.
2. Grease a 25cm x 30cm rectangular baking tray with non-stick spray and line with baking paper, leaving a 2cm overhang.
3. Whisk egg whites until soft peaks form and add sugar, a heaped tablespoon at a time, whisking continuously until fluffy and stiff.
4. Beat in cornflour, vinegar, salt and half the cinnamon.
5. Spoon meringue onto prepared baking tray and smooth the surface using a spatula.
6. Bake for 25-30 minutes until top is golden but meringue is still pliable.
7. Gently turn out onto a new sheet of baking paper and peel paper off base. Cool.
8. Dust with castor sugar.
9. Whisk cream until soft peaks form, then fold in honey, spices and remaining cinnamon.
10. Spread spiced cream over baked meringue, leaving a 3cm border.

11. Sprinkle with chocolate and half the nuts.
12. Roll up meringue from the closest short side.
13. Dust with icing sugar and top with remaining nuts before slicing and serving.

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