



# PAUL THOMPSON EVENTS

EST. 2011



## Meringue Kisses, 'Lodge Farm' Strawberries & 'Alder Tree' Ice Cream

### Ingredients

Punnet of Lodge Farm Strawberries  
Alder Tree Pear & Vanilla Ice Cream  
3 x Havensfield Eggs

165g Caster sugar  
Pinch of salt  
A few fresh mint leaves to serve

Preparation time 10 mins • Cooking time 45 mins • Serves 4 people

### Method

Crack the eggs into a bowl separating the whites from the yolks.

Add a pinch of salt into the egg whites and whisk using an electric whisk until soft peaks form.

Whilst whisking, gradually add the sugar to the whites until the mix becomes thick and glossy and forms stiff peaks in the bowl.

Add the mix to a piping bag and pipe small peaks onto a lined baking tray. Place the tray into a pre-heated oven (110C or gas mark ¼) and bake for approximately 45 minutes. The outside of the meringues should be dry and crisp without colour and the inside should be a little gooey!

Assemble the dessert onto a plate or bowl by topping the strawberries and halving the larger ones, then scattering the meringue kisses on top. Finish off with generous scoops of Alder Tree ice cream. Garnish with a few mint leaves.