

Chocolate swirl Meringues

300 ml eggwhites (about 8 eggs)

2 cups (440g)caster sugar

2 teaspoons white vinegar

2 teaspoons cornflour

200gdark chocolate melted.

Pre heat oven to 150oC.

Prepare 3 oven trays lined with baking paper

Place the egg whites in a clean bowl making sure there are no pieces of yolk in the whites. Whisk until stiff peaks form

Gradually add the sugar, one spoonful at a time, waiting 30 seconds between each addition. Once all the sugar has been added scrape down the sides of the bowl and whisk for a further 5 minutes until the mix is stiff and glossy. Mix the vinegar and cornflour in a small bowl and add to the whites until combined.

Place spoonfuls of the mix onto the trays and top with half a teaspoon of chocolate and swirl with a skewer.

Reduce the oven temperature to 120oC and cook for 20 minutes or until dry and crisp to the touch. Turn the oven off and allow the meringues to cool completely in the oven with the door closed.

Makes 24