



PASSIONFRUIT MERINGUE KISSES WITH WHITE 8 BRIX



8BRIX VERJUS

VERJUS, White | 500 ml

Verjus is made with juice from our naturally frozen icewine grapes. Pure juice from premium wine grapes, hand-picked at many ripening intervals are blended for flavour and balance.

Serves: 25

Prep Time: 10 min

Cooking Time: 175 min

Ingredients:

Meringue:

- 2 egg whites (at room temperature)
- ½ cup granulated sugar
- 1 teaspoon cornstarch (sifted)
- ½ teaspoon White 8 Brix

Passionfruit Curd:

- 4 eggs (at room temperature, whisked)
- ¾ cup granulated sugar
- ½ cup butter (chopped)
- ½ cup passionfruit juice (strained)
- 2 teaspoons lemon zest

Method

MERINGUE

- Preheat oven to 250°F. Line 2 baking trays with parchment paper.
- Whip egg whites to soft peaks. Gradually add sugar, 1 tbsp at a time, beating well after each addition. Continue beating until thick and glossy.
- Beat in cornstarch and White 8 Brix verjus.
- Transfer to a piping bag fitted with a 2/3 inch fluted tip. Pipe 50 rounds (about 1 inch diameter) onto prepared trays, ¾ inch apart.
- Bake for 2-2 ½ hours, rotating trays halfway through cooking, until meringues are crisp and sound hollow when tapped on base.
- Turn off oven. Leave Meringue inside, with door ajar, until completely cool.

PASSIONFRUIT CURD

- Combine all ingredients in medium saucepan.
- Stir constantly over very low heat for 5-6 mins, until mixture thickens enough to coat the back of a spoon. Chill overnight.
- when ready to serve, sandwich meringues together with passionfruit curd.

