QUEEN
-EST 1897-



PREP: 35
COOK: 90
SERVES: 8-10

Magical Meringue Christmas Tree

This show-stopping meringue layer cake is a light and elegant dessert, perfect for Christmas or Christmas in July celebrations. Crisp meringue disks are delicately piped and baked, then stacked with layers of vanilla bean whipped cream and fresh berries. The cake is finished with gold chocolate pearls, rosemary sprigs, and slivered pistachios for a stunning, festive touch.

Ingredients

Meringue

2 cups + 2 tbsp (480g) caster sugar

240g egg whites (approx. 8 large eggs)

Assembly

600ml thickened cream

½ cup (75g) icing sugar

Method - Meringue

STEP 1

Preheat oven to 200°C (fan forced). Place caster sugar on an oven tray lined with baking paper, spread thin and warm in oven for 5 minutes. Turn oven temp down to 100°C.

STEP 2

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Ingredients

1 tsp Queen Madagascan Vanilla Bean Paste

3 punnets Fresh berries

Queen Choc Flavoured Gold Pearls

Fresh rosemary sprigs

Slivered pistachio

Method - Meringue

While sugar is heating, beat egg whites on medium speed until soft peaks form, approx. 1-2 minutes. Remove sugar from oven and while still mixing, fold sides of baking paper and add sugar gradually to egg whites. Beat on high for 5-10 minutes until mixture forms firm peaks and bowl of mixer cool to the touch. Transfer to a large piping bag fitter with a large French star piping tip.

STEP 3

Trace 1 x 20cm diameter circle, 1 x 18cm diameter circle, 1 x 15cm diameter circle, 1 x 10cm diameter circle, 1 x 8cm diameter circle and 1 x 5cm diameter circles onto a few trays lined with baking paper. Turn paper over and pipe meringue kisses within circles. Bake for 1hr 30mins (you want to ensure the meringue layers are very crisp to hold the weight of the tree) after this time the layers should have dried and will lift from baking paper easily. Turn off the oven and leave the meringue layers to cool completely (you can open the oven door a little to speed up cool down time). Once completely cool you are ready to assemble, or you can store the layers in airtight containers on your bench for a few days.

STEP 4

When ready to assemble, whip the thickened cream, icing sugar and vanilla bean paste until stiff peaks form. Place the largest meringue disk on a serving tray and top with a layer of cream, top that with fresh berries and repeat with all layers of the meringue and finish with the meringue top. Decorate with the Gold Pearls, rosemary sprigs and pistachio slivers and serve with a dusting of icing sugar.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.