**Rosewater Meringues**

Like or loath it, rosewater is a bold sumptuous flavour. Paired with summer fruits, chocolate or simply added to a cordial this liquid can raise the stakes for all those who appreciate that distinctive Turkish delight flavour.

Things are about to get busy in our house with our elder son’s wedding weeks away now. There will be lots of friends and family around so I am laying down some provisions that will allow for fluid numbers at the dining table over the Easter weekend.

These rosewater meringues are a perfect complement for poached plums, apricots, nectarines with the addition of a creamy element and can be dessert in a flash. Or sandwiched together with a chocolate ganache to add to a platter.

The Omega plums are at their peak right now, juicy, with a deep rich flavour. These jewels have been poached in a light syrup with a hint of star anise and cinnamon and tucked away in the fridge for use as dessert or breakfast.

Egg whites freeze well and those I used here are from Christmas. Always make sure the egg whites are at room temperature when baking.

Julie

**ROSEWATER MERINGUES**

Makes 40 baby meringues

115g egg whites at room temperature

Pinch salt

230gm caster sugar

2 tsp Rosewater (10mls)

* In a clean metal bowl or in a standing mixer put the egg whites and salt.
* Beat egg whites until stiff peaks form.
* Add the sugar a tablespoon at a time and beat until smooth and satin like.
* Keep beating while slowly dribbling in the rosewater.
* Put in teaspoon full lots on a silicon paper lined baking tray for rustic look or use a piping bag for more precise look.
* Bake at 70c for 2 – 2.5 hours until the meringues are dry right through
* Turn off the oven and leave the meringues to cool in the oven.
* Store in an airtight container until required.