



TREWITHEN DAIRY  
GLYNN VALLEY · CORNWALL

## CLOTTED CREAM MERINGUE KISSES

### DESCRIPTION

Makes 25 meringue sandwiches

Preparation time: 25 - 30 minutes

Cooking time: 1 hour - 1 hour 30 minutes

### INGREDIENTS

3 large egg whites

250g caster sugar

2 tbsp freeze dried raspberry pieces

1 x 200g tub Trewithen clotted  
cream

### METHOD

1. Preheat the oven to 90°C and line a large baking tray with baking parchment.
2. Place the egg whites into a large bowl or bowl of a stand mixer. You'll need an electric hand whisk or stand mixer to get the volume required for great meringue, don't try to do it by hand. Whisk the whites until they resemble stiff peaks.
3. Add the sugar into the egg whites one spoonful at a time, and let each spoonful fully mix in before adding the next.
4. When all the sugar has been added, turn the speed up on the mixer and whisk for 8-10 minutes or until the mixture is really thick and glossy. If you rub a small amount between your fingers, you shouldn't be able to feel any grains of sugar. If it still feels gritty, continue to whisk for a few more minutes until it feels smooth. Fold in the raspberry pieces.
5. Open up a piping bag, fold over the top and fill with the meringue mixture. Use a little bit of meringue to secure the baking parchment to the baking tray, then pipe kisses all over the tray.
6. Bake for 1 hour - 1 hour 30 minutes until the kisses feel dry to the touch, and if you pick one up the base should be firm when pressed. Allow to cool completely before sandwiching with clotted cream and serving!