



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

FESTIVE MERINGUE WREATH WITH CORNISH CLOTTED CREAM, SPICED APPLE, FUDGE AND SALTED CARAMEL

DESCRIPTION

Our delicious dessert centrepiece is a fun alternative to traditional Christmas pudding and sure to impress your guests. Not only does it look breathtaking, you can easily make the mini-meringues a couple of days in advance and simply construct it on the day - saving your kitchen from mess and washing up.

Our decadent Cornish Clotted Cream marries perfectly with spiced apples, salted caramel and is topped with rich crumbly fudge that's sure to put a smile on everyone's face.

We've created a collection of recipes inspired by Cornish traditional favourites to build your festive feast. Visit our website www.trewithendairy.co.uk to see more from 'A Trewly Cornish Christmas by Trewithen Dairy.'

Serves 6

INGREDIENTS

Meringues

6 large Egg Whites
350g Caster Sugar

Salted Caramel

175g Light Soft Brown Sugar
200g Trewithen Dairy Cornish Clotted Cream
50g Trewithen Dairy Salted Butter
1 tsp Cornish Sea Salt Flakes

Spiced Apples

2 Apples, a tart variety like Granny Smith works well, thinly sliced
40g Trewithen Dairy Salted Butter
50g Light Soft Brown Sugar
2 tsp Mixed Spice

To Assemble

200g Trewithen Dairy Cornish Clotted Cream
50g Fudge pieces
10g Icing Sugar for sifting
Fresh Mint Leaves

METHOD

1. Preheat the oven to 140c. Line a large baking tray with baking parchment.
2. Firstly, ensure your mixing bowl is squeaky clean. Using a stand mixer, whisk the egg whites until soft peaks form. Add the sugar very slowly - one spoonful at a time, still whisking constantly. When the meringue is thick, glossy and holds stiff peaks, it's ready.
3. Fill a piping bag with meringue mixture, snip off the tip and gently pipe small meringues onto the parchment paper - pulling the bag away to make peaks.
4. Bake in the centre of the oven for 1 hour or until completely cooked through and hollow sounding. Turn off the oven, crack the oven door open a jar and allow to cool completely.
5. To make the spiced apples, melt the butter over a low to medium heat in a heavy bottomed pan and add the sugar and mixed spice. When the sugar has melted, add the apple slices and gently cover with the sauce. Reduce the heat and allow to cook gently until the apples are soft but hold their shape - approx 5 minutes. Set aside.
6. To make the salted caramel sauce, combine all the ingredients in a small saucepan and gently stir over a low heat until the sugar has dissolved. Simmer until it becomes glossy and thick. Set aside.
7. To assemble the wreath, place one ramekin of salted caramel sauce and one of clotted cream on a large platter. Add the meringues in a wreath shape. Fill in the gaps with slices of spiced apples and crumbled fudge pieces. Sift icing sugar over and garnish with mint leaves.