

Your Saturday night in...

If you're staying in on Saturday evening, why not try this recipe.....

Making one large meringue is much less fiddly than doing individual ones, and you can prepare all the elements ahead

Prep: 45 mins mins

Cook: 1 hr

Serves: 8



Coconut, raspberry & lime meringue slice

Ingredients

- 5 egg whites
- 280g caster sugar
- 2 tsp cornflour
- 2 tsp white wine vinegar
- 85g desiccated coconut
- little flaked coconut
- 300ml double cream
- 50g icing sugar
- zest and juice 2 limes
- 200g raspberries, defrosted if frozen

Method

- 1 Heat oven to 140C/120C fan/gas 1. Line baking sheets with baking parchment and draw 3 rectangles, roughly 25cm x 12cm. Whisk whites to stiff. Gradually whisk in sugar to stiff again, then whisk in the cornflour and vinegar. Fold in the desiccated coconut and pipe, or spread, the meringue mix into 3 even rectangles. Scatter flaked coconut over one of the meringues and bake for 1 hr, then turn off oven and leave in there with the door shut for 1 hr. Leave to cool.
- 2 Whisk cream, icing sugar and lime zest and juice to a thick consistency. Spread half over one meringue base (not the one with flaked coconut on top - save that for the top), and scatter over half the raspberries. Sit second meringue base on top, spread with remaining cream and scatter with remaining raspberries. Top with coconut-covered meringue and serve.