

## DESSERTS

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### MERINGUE TARTLETS†

#### (BAISER TÖRTCHEN)

- 4 egg whites (large eggs)
- dash of salt
- 1 cup powdered sugar (sifted)

#### **Tartlets:**

Line a cookie sheet (10" X 15" X 1") with parchment paper or grease very well. Draw 10 circles 3" diameter (use a pen on parchment paper or use glass or pointed object in the grease) and set aside. Let egg whites sit at room temperature for 45 minutes. Beat the egg whites with a dash of salt until very stiff (approximately 6 minutes). Add powdered sugar by tablespoons beating very well after each tablespoon. Spread one tablespoon of mixture on each drawn circle on the cookie sheet. Place the remaining mixture into a pastry bag and squirt dots around the rim of each circle. Bake in a preheated oven at 275° for 35 – 45 minutes. Turn heat down to 240° and bake for another 15-20 minutes until dry. (Make sure they are completely dry and not spongy.) Let cookie sheet stand for 5 minutes and carefully transfer tartlets to a rack to cool. Once cold place in a box until needed. (A metal box with an air tight lid is best.) Tartlets can be stored for a couple weeks.

Makes 10 Tartlets

#### **Topping:**

- 1 kiwi
- 6 oz. raspberries (fresh)
- 6 oz. blackberries (fresh)
- 1 tablespoon sugar
- 1/2 cup whipping cream
- 1/4 cup powdered sugar

Clean the raspberries and blackberries, pour sugar over them and set aside. Cut the kiwi in half, peel and cut into slices. Just before serving beat the whipping cream until soft peaks form. Add powdered sugar gradually, beating constantly until stiff. Spread one tablespoon of the whipped cream on each

tartlet. Lay fruit over the cream and place a dot of whipped cream over the fruit.

Optional: You can substitute other types of fruit for kiwis, raspberries or blackberries.

Makes 5 Tartlets

