

Easter coconut meringue nests with chocolate cream & eggs

Oven: 110 degrees C

Tin: large, lined baking tray

Meringue Nests:

125g egg whites (approx. 4 eggs)

100g caster sugar

100g pure icing sugar

75g shredded coconut

Chocolate Cream:

1/3 cup Akta-Vite

300ml whipping cream

To decorate:

approx. 18 candy shell easter eggs or other small chocolate eggs.

Method:

To make meringue nests...

In a large bowl, beat egg whites to soft peaks. Beat in 1/2 of the caster sugar until thick then beat in the rest of the caster sugar until meringue is glossy and thicker. Sift in icing sugar and gently fold through until almost lump free. Gently fold in coconut.

Use two serving spoons to create 8 meringue nests approx. 8cm diameter on the baking tray. Use the back of the tip of a spoon to create the nest that will hold the cream and eggs. Place in oven and bake for approx. 45 minutes until just starting to colour. Turn oven off, leave the door ajar and allow the meringues to cool in the oven.

Once the meringues are in the oven, make the chocolate cream...

In a small bowl mix the Akta-Vite with a few tablespoons of the cream. It will begin to dissolve and the mixture will thicken. Whip the remaining cream until the cream begins to thicken. Add the Akta-Vite mixture and continue to whip until stiff peaks form. Cover with plastic wrap and refrigerate until you're ready to serve your meringue baskets. The Akta-Vite will dissolve by the time you're ready to serve.

To serve...

Remove the chocolate cream from the fridge and stir thoroughly so that the Akta-Vite dissolves into a smooth cream. Place a meringue nest on a plate. Fill the cavity with a generous spoonful of cream then decorate with 3 of the eggs.

The meringue shells and cream can be made ahead a day but are best finished just before serving.