

Hazelnut Meringues

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Yield: 18 meringues.

Ingredients:

3 egg whites.

½ teaspoon of cream of tartar.

1 cup of superfine sugar.

1 teaspoon of vanilla extract.

¼ teaspoon of hazelnut extract.

1 cup of chopped toasted hazelnuts.

1 oz of bittersweet chocolate, melted.

Directions:

Beat the egg whites until foamy.

Add the cream of tartar and beat to soft peaks.

Gradually beat in the sugar, one tablespoon at a time.

Beat until stiff peaks form and sugar is dissolved.

Stir in the vanilla extract, hazelnut extract and the chopped toasted hazelnuts.

Using a tablespoon, spoon meringue onto 2 baking sheets lined with parchment paper for a total of 18.

Bake at 275°F for 30-40 minutes or until meringues are firm and lightly browned.

Allow to cool, then drizzle with melted chocolate.