

Ice Cream Strawberry Meringue Nests

Servings: 6

Prep Time: 20min

Cook Time: 1hr



Ingredients

- 3 Egg Whites
- 250 ml Castor Sugar
- 5 ml vanilla essence
- 14 Cream Crackers, crushed
- 5 ml baking powder

SAUCE

- 150 ml Sugar
- 250 ml Strawberry Juice
- 200 g strawberries, hulled and sliced
- Fresh strawberries to decorate (optional)
- 8 - 12 Scoops Vanilla & Strawberry Flavoured Ice Cream

Directions

1. Beat egg whites until stiff but not dry.
2. Gradually add sugar. Beat until dissolved and meringue is thick and glossy.
3. Stir in vanilla essence, then crushed cream crackers. Fold in baking powder and mix.
4. Place large spoonfuls of mixture onto a greased, floured baking sheet. Use the back of a spoon to make dents in meringues. Bake for 45 minutes at $\pm 160^{\circ}\text{C}$ until set but not dried right through.
5. Make sauce by combining sugar and juice. Add strawberries. Boil for 15 - 20 minutes until thick and jammy! Allow to cool.
6. Place 1 scoop of ice cream into each meringue nest, drizzle with sauce and decorate with fresh strawberries