

Caribbean Calypso

Ingredients

Meringue

75ml/5 tablespoons egg white replacer

75ml/5 tablespoons cold water

175g/6oz castor sugar

5ml/1 teaspoon ground cinnamon

½ teaspoon ground ginger

Passion fruit sorbet

1 passion fruit

1 fresh kiwi, mango or papaya slices

1 small tin tropical fruit salad, drained

Oven temperature: 140°C/260°F/ Gas Mark 1

Method

1. Make the meringue by whisking the egg white solution and water with an electric mixer until white and fluffy.
2. Add the castor sugar a spoonful at a time, whisking till the mixture forms peaks.
3. Add the spices.
4. Divide into two and spread onto non-stick parchment paper with a spoon to make 18cm (7") rounds.
5. Bake in a preheated oven for about 2-3 hours until set, or cook overnight on a low oven setting.
6. Allow to cool.
7. Prepare and combine the fruits. When ready to serve, place one round on a flat platter, spoon some sorbet and cover with half the fruit.
8. Place the other round on top with the remaining fruit.
9. Serve immediately.

