

## Meringue Topping for Puddings and Tarts

Small amount

- 2 egg whites
- 1 tsp cream of tartar
- 50 g sugar

1. Preheat oven to **180°C**.
2. Beat **egg whites** and **cream of tartar** in large bowl with mixer on medium speed until soft peaks form.
3. Gradually beat in **sugar** and continue to beat until stiff, glossy peaks form.
4. Transfer meringue to a plastic or piping bag. Pipe meringue onto top of each hot pudding to cover completely, piping the meringue about 5 cm high.
5. Place pudding in oven **for 6-8 minutes**, until meringue sets and lightly browns.
6. Cool to room temperature, then **chill 2 hours** before serving.

