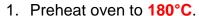
## Meringue Topping for Puddings and Tarts

Small amount

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



- 2. Beat **egg whites** and **cream of tartar** in large bowl with mixer on <u>medium speed</u> 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.

