



# Ingredients

- 2 eggwhites
- 1/2 cup caster sugar
- 1 cup frozen raspberries, thawed
- Gluten-free icing sugar mixture, to serve

## Lemon curd

- 2 egg yolks
- 2 eggs
- 2/3 cup caster sugar
- 2 tsp finely grated lemon rind
- 1/3 cup lemon juice
- 100g butter, chopped



# Directions

## Step 1

- Preheat oven to 140°C/120°C fan-forced. Line 2 large baking trays with baking paper. Mark eight 6.5cm circles on each piece of baking paper.

## Step 2

- Using an electric mixer, beat eggwhites until stiff peaks form.
- Add sugar, 1 teaspoon at a time, beating until dissolved. Spoon mixture into a piping bag fitted with a 1cm nozzle.
- Starting from the centre, pipe a 6.5cm spiral in each marked circle.
- Bake for 15 minutes or until firm. Turn off oven. Cool in oven with door ajar.

## Step 3

- Make lemon curd: Place egg yolks, eggs, sugar, lemon rind and lemon juice in a heavy-based saucepan.
- Whisk to combine.
- Add butter.
- Place over medium heat.
- Cook, whisking, for 7 to 8 minutes or until butter is melted and mixture coats the back of a spoon.
- Remove from heat. Stand for 5 minutes.
- Pour into a bowl. Cover surface with plastic wrap.
- Set aside to cool.



## Step 4

- Place one meringue disc onto each plate.
  - Top each with 1 tablespoon lemon curd followed by remaining meringue disc.
  - Dollop 1 tablespoon remaining lemon curd on each.
  - Top with raspberries.
- Serve.

