

MERINGUE WITH TROPICAL GUAVA CURD

Ingredients:

Meringue:

- 2 egg whites
- 100 g of sugar (white or brown sugar)
- a pinch of salt

Mousse:

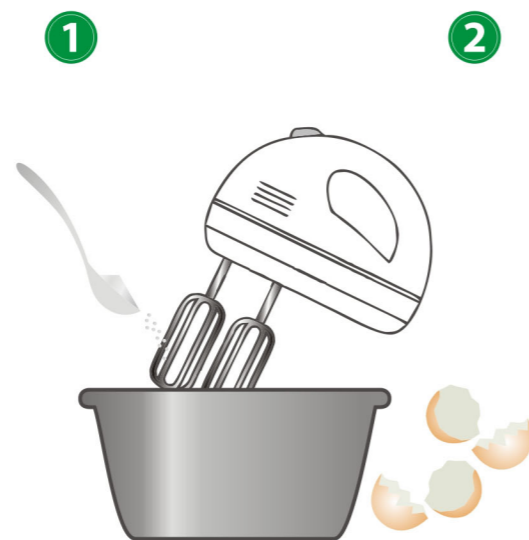
- 200 g of yoghurt
- 200 g of mascarpone
- zest of 2 limes
- juice of 1 lime
- 4 teaspoons of powdered sugar

Guava and raspberry curd:

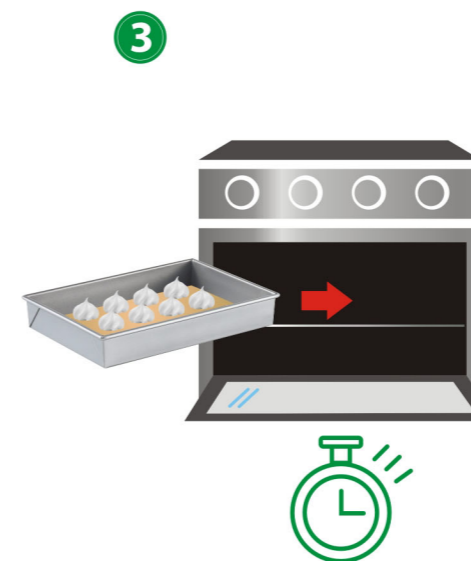
- 100 g of raspberry purée, pressed through a sieve
- 100 g of Purena guava purée
- 100 g of the Purena pineapple purée
- 3 eggs
- 6 egg whites
- 25 g of potato flour
- 150 g of butter
- 50 g of granulated sugar



DIRECTIONS:



Meringue: beat egg whites with sugar. Pipe small meringues onto a baking sheet with baking paper.



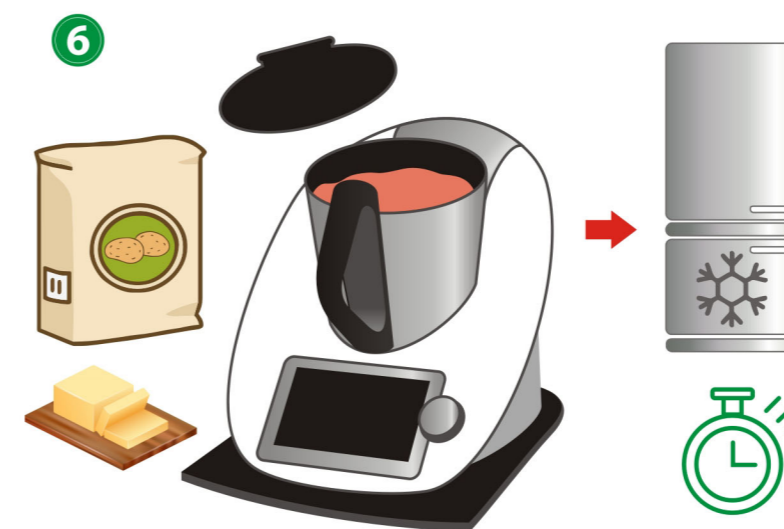
Dry them in the oven for 2-9 hours at a temperature of 90°C.



Mousse: combine all ingredients with a whisk, chill.



Curd: put the purées in a thermomix: pineapple, guava and raspberry; eggs, egg yolks and sugar /speed 4, time: 15 min, temp. 90°C/.



Add potato starch combined with cold water and butter /time: 30 s/. Than chill the container with the mixture after covering it with foil.



Arrange the mascarpone mousse, meringue and top with curd.

Nutrition info:

100 g
182 kcal

Consume the prepared dessert within 48 hours. Store the opened PURENA packet in the refrigerator for 7 days.