

# Rosewater Strawberry and Pistachio Meringues



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Yields 12 meringues

Prep time: 10min

Cook time: 50min

Total time: 1h + cooling time

Difficulty: Basic

Category: Cookies

This is a great recipe when you have leftover egg whites. Meringues are really easy to make and will stay fresh for 2-3 weeks if stored properly. Store them in an airtight container and put a small bowl of baking soda into the container as well. It will absorb the humidity in the container and prevent your meringues from becoming soggy. Rosewater has a very strong scent and has a tendency to overpower all other flavors, so be careful when adding it to the mixture. It's an acquired taste and if you're not used to it, it might be a bit too much for your taste buds. I suggest you try the egg white mixture after adding the first teaspoon and decide whether you want to add more. However, do keep in mind that you will later be adding some strawberry extract, which is also quite strong. You don't want the rosewater flavor to be lost.

## Ingredients

3 egg whites, at room temperature  
pinch of salt  
165g caster sugar  
1 teaspoon cornstarch  
1 teaspoon lemon juice  
2 teaspoons rosewater  
2-3 drops of strawberry extract  
1 tablespoon chopped pistachios

## Directions

Preheat the oven to 140°C. Line a baking sheet with parchment paper.

In a clean and dry mixing bowl, combine egg whites and salt. Beat egg whites until frothy and then gradually start adding caster sugar. Beat on high speed until stiff peaks form, about 4 minutes. Add cornstarch and lemon juice and rosewater and beat on high speed for 3 minutes. The mixture should be stiff, silky and shiny. Add few drops of strawberry extract and make swirls in the mixture using a spatula. Do not overmix or else you won't get red swirls throughout the meringues.

Take a heaped tablespoon of meringue mixture and slide it onto baking sheet. Repeat with the rest of the mixture and sprinkle the tops with chopped pistachios. You can make smaller or bigger heaps, but make sure you adjust baking times according to their size. Lower the oven temperature to 120°C and bake for 45-50 minutes. Turn the oven off and leave the meringues in the oven with door ajar to cool completely for at least 2 hours (overnight is ideal).

Store in an airtight container. You could put a small bowl of baking soda in the container. It will absorb the humidity in the container and prevent your meringues from becoming soggy. If stored properly, they can be stored for 2-3 weeks.