

A RECIPE FROM CARLA NEGGERS...

STRAWBERRY MERINGUE ROULADE

Ingredients

4 egg whites

1 c superfine sugar

1 pint heavy cream or whipping cream

1 pint fresh strawberries

Directions

Preheat oven to 300°F. Line an 8"X12" jelly roll pan with parchment paper.

Using an electric mixer, beat egg whites with half the sugar until they form soft peaks. Slowly add the rest of the sugar and beat until stiff peaks form.

Spread the egg white and sugar mixture onto the parchment-lined pan and bake for about an hour. Let cool. Place a fresh piece of parchment paper on the counter and turn out the meringue onto the fresh parchment, upside down, and peel off the top layer.

Whip the cream. (No sugar necessary given the sweetness of the meringue.) Cap and slice the berries. Spread the cream on the meringue and dot with berries. Roll up the meringue, cream and berries. Top with dollops of cream and berries if desired.

Slice and serve! Makes about 8 servings.