

PEPPERMINT MERINGUES WITH WHITE CHOCOLATE GANACHE

Makes about 30

Recipe by Sarah Brunella

These candy cone-inspired meringues impress the eye and please the taste buds. Leaving egg whites at room temperature for an hour before starting the recipe will help them whip better. If you have a convection oven, use it. It will help dry the meringues.

- 1 cup (200 grams) granulated sugar
- 2 teaspoons (6 grams) cornstarch
- 4 large egg whites (120 grams), room temperature
- $\frac{1}{2}$ teaspoon (2 grams) peppermint extract
- Red gel paste food coloring
- 4 ounces (115 grams) white chocolate, chopped
- White Chocolate Ganache (recipe follows)
- 3 large or 6 small candy canes (125 grams), finely crushed

1. Preheat oven to 275°F (140°C). Line a baking sheet with parchment paper. Using a pencil, draw 1-inch circles onto parchment; turn parchment over.
2. In a small bowl, sift together sugar and cornstarch; set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-low speed until stiff peaks start to form. With mixer on high speed, gradually add sugar mixture, beating until glossy stiff peaks form. (If you put a dollop of meringue between thumb and forefinger, you should not feel the sugar grains.) Gently fold in peppermint extract.
4. Add rosette tip to a piping bag. Turn bag inside out, and use a wooden pick to apply 4 straight lines of food coloring on bag. Turn back around, and fill piping bag with meringue mixture, twisting end of bag tight. Pipe rosettes onto drawn circles on prepared pan.
5. Bake until meringues are very dry and peel off parchment easily, about 35 to 45 minutes. Turn oven off, and let meringues stand in oven with door closed to let cool completely, about 30 minutes.

6. In a microwave-safe bowl, microwave white chocolate on medium in 30-second intervals, stirring between each, until melted and smooth. Dip flat side of meringues in melted chocolate and let cool on a parchment-lined baking sheet of half of meringues. Place remaining meringues flat side down, on top of filling. Roll cookies over crushed candy canes. These cookies are best eaten within a few hours, but meringues can be stored in an airtight container or a plastic bag at room temperature.

WHITE CHOCOLATE GANACHE

Makes about $\frac{1}{4}$ cups

- 8 ounces (225 grams) white chocolate, chopped
- $\frac{1}{4}$ cup (80 grams) heavy whipping cream

1. Place white chocolate in a microwave-safe bowl.
2. In a small saucepan, heat cream over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.) Remove from heat. Pour hot cream over chocolate. Let stand for 1 minute; stir until melted. (If chocolate does not melt completely, microwave on medium in 5-second intervals, stirring between each, until smooth and fully melted. Refrigerate for 15 to 20 minutes.)
3. Place ganache in the bowl of a stand mixer fitted with the whisk attachment, and beat until fluffy. Use immediately.

PRO TIP

Always use metal bowls and attachments and be sure they are squeaky clean before making meringue. Scrub them with a slice of lemon. This will ensure there will be no fat in the bowl or on the attachment, which prevents the egg whites from whipping properly, and will guarantee good results.