



Recipe from: [My Catholic Tradition](#)

Meringue Pyramid with Chocolate Mascarpone

SERVES ABOUT TEN

1 oz plain (semisweet) chocolate
4 egg whites
1/4 cup caster (superfine) sugar
1/2 cup mascarpone cheese

Notes

The meringues can be made up to a week in advance and stored in a cool, dry place in an airtight container.

Preheat the oven to 300°F.

Line two large baking sheets with baking parchment or greaseproof (waxed) paper.

Grate 3 oz of the chocolate.

Whisk the egg whites in a clean, grease-free bowl until they form stiff peaks.

Gradually whisk in half the sugar and then add the rest.

Whisk until the meringue is very stiff and glossy.

Add the grated chocolate and whisk lightly to mix.

Draw an 8-inch circle on the lining paper on one of the baking sheets.

Turn it upside down, and spread the marked circle evenly with about half the meringue.

Spoon the remaining meringue in 28–30 teaspoonfuls on both baking sheets.

Bake the meringue for 1–1 1/2 hours, or until crisp and completely dried out.

Make the filling.

Melt the remaining chocolate in a heatproof bowl over hot water.

Cool slightly and then stir in the mascarpone.

Cool the mixture until firm.

Spoon the chocolate mixture into a large piping (pastry) bag and use to sandwich the meringues together in pairs, reserving a small amount of filling for the pyramid.

Arrange the filled meringues on a serving platter, piling them up in a pyramid and keeping them in position with a few well-placed dabs of the reserved filling.

Dust with a little sieved icing (confectioners') sugar.