

# Meringue cake with fruits compote and Jasmin tea chantilly cream |

**Recipe for 12 tapas**

## Description

It's a meringue topped with a red fruit compote and crowned with a rosette of Jasmine tea chantilly.

## Note

It is the size of the ball you will stand on the plate, which define the cooking time and the size of the dessert on the plate. Achieve mixing the recipe whipped up yesterday and just before serving. This is the best scenario. You can also use seasonal fruits.

## Ingredients

### For the meringue

- 90 Gr Egg white
- 75 Gr Sugar
- 10 Gr Cornstarch
- 75 Gr Icing sugar
- 1 Handful(s) Sliced almonds

### For the Jasmine tea chantilly

- 375 Ml Cream 35%
- 18 Gr Jasmine tea
- 75 Gr White chocolate

### For the red fruit compote

- 300 Gr Frozen berries
- 100 Gr Sugar

### Topping

- 36 Unit(s) Raspberries

## Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **250 F°**
- Resting time **180 mins**

### Preparation for the meringue

Using the mixer, beat the egg whites until soft peaks form. Gradually add sugar and continue beating until meringue is glossy and stiff peaks form. Using a spatula, add the icing sugar and cornstarch gently folding. Fill a pastry bag and make big balls on a baking sheet lined with parchment paper. Sprinkle with almonds and bake (120C or 248F 20 mn) according to the size of your meringues. When meringues are completely cooled, gently lift and scoop the bottom with a spoon.

### Preparation for the Jasmine tea chantilly

In a saucepan, heat cream 200 g brew the tea. Pour the tea through a sieve and pour the cream over the white chocolate, wait a few minutes and mix well to get a smooth mixture. Pour the remaining cream and mix well again, cool cream in the refrigerator. At time of service, whipped cream as a chantilly.

### Stewed berries

Place the fruit in the saucepan with the sugar and cook gently.

Place in a bowl when the fruits are well stewed and let cool before serving.

### On the plate

Spoon a little fruit compote into your meringue balls and also onto the bottom of your plates. Using a pastry bag, garnish with a rosette of Jasmine tea chantilly and finish off with the fresh raspberries.

**Bon appétit!**