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## PEACH MERINGUES

*By Gwen Prichard*

Meringues:

- 4 egg whites
- 1/4 tsp cream of tartar
- 1 cup sugar

Beat egg whites until foamy, add cream of tartar and beat until soft peaks form. Gradually beat in sugar; continue beating until stiff peaks form. Spoon into 6 mounds on lightly buttered foil on a baking sheet and shape into nests with back of spoon.

Bake in a preheated oven at 275 F for 45 minutes, then reduce heat to 250 and bake 15 minutes or until lightly browned and firm to touch. Cool and remove from foil.

Filling:

- 4 egg yolks
- 1/2 cup sugar
- 2 Tbsps orange juice
- 1 Tbsp orange rind, grated
- 1/8 tsp salt
- 1 cup heavy cream, whipped
- 3 large yellow freestone Moraga Farmers' Market peaches, peeled and diced
- 1 large yellow freestone Moraga Farmers' Market peach, peeled and sliced for garnish

Beat egg yolks slightly in the top of a double boiler; add sugar, orange juice, rind, and salt. Cook over boiling water, stirring constantly until thick, 8-10 minutes. Cool. Fold in whipped cream and orange bits. Spoon into shells. Chill overnight. Garnish with additional orange sections.

Reach the reporter at: [cathy@lamorindaweekly.com](mailto:cathy@lamorindaweekly.com)[back](#)

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