

# Meringue Roulade

7	Egg Whites
400g	Caster sugar
15g	Cornflour
350ml	Whipping cream
250g	Assorted berries - trimmed and washed
	Icing sugar



Whisk  
Piping bag  
Large mixing bowl  
Greaseproof paper



Whisk the egg white until soft peaks form.

Whisk in the sugar a little at a time and continue to beat for 10 mins.

Line a tray with buttered greaseproof paper and spread evenly with the meringue and bake at 180c for 15-20 mins. Remove from the oven and turn out onto lightly sugared greaseproof paper to cool.

Whip the cream to a stiff peak, put in a 1/4 into a piping bag with a star nozzle.

When the meringue is cool, spread the rest of the cream onto it and then place the prepared fruit on top. Carefully roll up into a roulade using greaseproof paper to help. Place on a serving plate and decorate with cream and fruit.