

SIRROMET



A FIVE STAR WINERY

This recipe was written and supplied by Andrew Mirotsch



FLAT PEACH PIE MERINGUE STACK

Serves: 4 Preparation: 25 mins

Cooking time: 40 minutes + 1 hour standing, plus chilling

Wine match
Vineyard Selection
Pinot Gris



You'll need

- 6 flat peaches
- 4 eggs
- 1½ cup caster sugar
- 1 tsp cornflour
- 1½ cup water
- 1 vanilla bean
- 1 cup whipped cream
- 1 tbsp roasted coconut strands, plus extra for topping
- Pinch Salt

Method

1. Using an electric mixer, beat the egg whites with a pinch of salt until firm peaks form.
2. Add 1 cup sugar, 1 tbsp at a time, beating well after each addition until the mixture is thick and glossy. Fold in cornflour.
3. Spoon mix onto a non-stick baking sheet and spread into thin rounds (about 7cm in diameter). You will need about 8 rounds.
4. Bake in a 160C oven for 30 minutes, until crisp. Turn off the heat and allow meringues to cool for one hour with the oven door ajar. Remove.
5. Halve peaches horizontally and remove seed. You should have 12 halves.
6. Place water, remaining sugar and vanilla bean in a saucepan and bring to the boil. Add halved peaches and simmer for 7 - 10 minutes until tender, but still hold their shape. Transfer peaches and syrup to a bowl and refrigerate until chilled. Reserve vanilla bean.
7. For the peach pie filling, scrape vanilla bean seeds into a bowl and add cream and 2 tbsp coconut strands. Lightly chop four of the softest peach halves and fold into mix. Chill.
8. Place meringue on plate and top with peach pie filling and a peach half. Repeat this to create a tower and top the top peach half with more filling. Sprinkle with coconut strands to garnish.