

Blackberries, Meringue, Devonshire Cream

Servings: 6

Source: Seattle Times Sept 3, 2000

Ingredients

Assembly

- 6 Crisp Meringues
- Devonshire Cream
- 2 pints Ripe Blackberries
- ¼ cup Sugar (+ For Topping)
- 2 Lemon Juice
- Mint Sprigs For Garnish

Meringues (about 12 5-inch circles)

- 1¼ cups Sugar
- ¼ cup Powdered Sugar
- ¾ cups Egg White (about 6 Large)
- 1 teaspoon Lemon Juice
- ½ teaspoon Salt

Devonshire Cream (about 3 cups)

- 1 cup Whipping Cream
- ¼ cup Powdered Sugar
- 1 cup Sour Cream
- ¼ cup Granulated Sugar
- 1 ounce Triple Sec
- 1 teaspoon Fresh-Squeezed Lemon Juice

Method

Meringues

1. Line 2 baking sheets with parchment.
2. Whisk together sugar and powdered sugar in a large bowl and set aside. In the bowl of an upright electric mixer, whip egg whites with lemon juice and salt until foamy. Very slowly stream in half of the sugar mixture and continue whipping until egg whites hold stiff peaks and are very smooth and glossy.

3. With a rubber spatula, fold the whipped egg whites into the remaining sugar, then pile the mixture into a large pastry bag fitted with a straight steel tip. Pipe the mixture onto lined baking sheets, forming whirled 5-inch circles.
4. Bake in an oven preheated to 180°F (or lowest possible setting) for 6 to 12 hours, or overnight. The meringue should be dry and crisp but still white. Extra meringues will stay crisp, in cool dry place for several days.

Devonshire Cream

1. Whip cream with powdered sugar until stiff. Fold in sour cream, granulated sugar, triple sec and lemon juice. Keep cold until serving time.