

HOW TO MAKE

Watermelon and pistachios "meringues"

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none">• 1 mini watermelon• 2.1 oz egg white (fresh, a little less than 2 eggs)• ¼ cup superfine sugar• 1/2 teaspoon white vinegar• 1 TBS rose syrup• ¼ cup peeled and unsalted pistachios	1	Beat the egg whites until really stiff. Add the sugar and beat 45 to 60 seconds. Fold in the vinegar and the rose syrup. Place in a piping bag with a star pastry tip.	<ul style="list-style-type: none">• 2.1 oz egg white (from fresh eggs, not from a box)• ¼ cup superfine sugar• ½ teaspoon white vinegar• 1 TBS rose syrup	« This is a super simple and guilt free dessert (very few calories per serving). Add a few raspberries if you like them...»
	2	Slice the watermelon in disks. Set them in the serving plates. Pipe the meringue on top and torch lightly. Scatter a few pistachios on top.	<ul style="list-style-type: none">• 1 mini watermelon• ¼ cup pistachios	