



## **Raspberry melba toast**

*Yield: 30cm x 20cm Roasting tray*

### **Ingredients**

500g Egg Whites  
500g Caster sugar  
500g Plain flour  
500g Fresh raspberries - see note

### **Method**

Make meringue with sugar & egg whites, fold in flour, then the raspberries.

Pour into a greaseproof lined small roasting tin (30cm x 20cm)

Bake @ 150c until a knife comes out clean, cool, then freeze.

When frozen hard, slice on a meat slicer or really thinly with a knife and lay on a tray with greaseproof paper. Leave under hot lamps to dry out.

Store in an air tight container.

**NOTE:** Raspberries can be replaced with nuts as well, pistachios look really good with choc desserts

