

Chocolate Pine Nut Meringues

At least 16, but really many many more if small—or can be done as a torte to be topped with fruit and/or drizzled chocolate (4 Tbsp water + 1/4 cup cocoa, heated till melted together then drizzled??)

4 egg whites

1/8 tsp salt

-whip at medium till foamy

1 cup sugar

-added 2 Tbsp at a time while whipping

1 tsp vanilla 1/3 c pine nuts, toasted

2 oz bittersweet, finely chopped

-gently add to above whipped egg whites

250, baked on parchment, 1 hour, turn off heat, open oven door 30 minutes. Then remove and store airtight.