

Chocolate Balsamic Meringue

Makes: about 24 servings



Total Time: 60 minutes

Ingredients:

2 large egg whites, room temperature

Pinch salt

½ cup granulated sugar

2 tsp. D'Avolio's Dark Chocolate Balsamic Vinegar, divided

½ cup semisweet chocolate morsels

PREPARATION

1. **Pre-heat** oven to 275 degrees. Melt chocolate over a double boiler or in the microwave according to package directions. Set aside to cool slightly.
2. **In a clean bowl**, whisk egg whites and salt on medium-high speed until foamy. Add 1 tsp. D'Avolio's Dark Chocolate Balsamic Vinegar. Increase speed to high and beat egg whites until soft peaks begin to form. Continue beating and slowly add the sugar 1 Tbsp. at a time. Beat until shiny, stiff peaks form.
3. **Gently fold** melted chocolate and remaining D'Avolio's Dark Chocolate Balsamic Vinegar into meringue. Scoop 1 Tbsp. sized dollops onto baking sheet covered in parchment paper. Leave plenty of space between each, as meringues will puff slightly when baked.
4. **Bake meringues** in pre-heated oven for about 40 minutes. Meringues are finished when they are dried and crisp, with only slight browning on the outside. Remove from oven and allow to cool completely. Meringues can be eaten when cooled, or stored up to 3 days in an airtight container, although they may lose volume and become slightly chewier.

Nutrition: 35 calories; 1g fat (0.5g saturated); 7g carbohydrates; 0g protein; 10mg sodium