

Pistachio and Rhubarb Meringue Cake

Recipe adapted from Sainsbury Magazine. Tangy whipped cream filling recipe is from Cook's Illustrated Magazine.

Prepare the meringue layers at least 1 day ahead. They will keep for up to 2 weeks in an airtight container or can be frozen. The rhubarb filling can be made a day ahead.

Serves 8

Meringue Cake Layers:

375 grams (1¾ cups plus 2 Tablespoons) granulated sugar

210 grams egg whites (from about 6 large eggs)

50g shelled pistachios (scant ½ cup), toasted and finely chopped

Rhubarb Filling:

500 grams rhubarb, sliced into 1-inch pieces, on the diagonal (about 4 cups chopped)

Juice of ½ an orange

100 grams (½ cup) granulated sugar

1 teaspoon vanilla bean paste

Tangy Whipped Cream Filling:

454 grams (2 cups) 35% cream

113 grams (½ cup) sour cream

71 grams (⅓ cup) light brown sugar

¼ teaspoon vanilla bean paste

Assembly:

½ cup fresh raspberries

25 grams shelled pistachios, toasted and coarsely chopped

1. Preheat the oven to 250°F, Line 2 baking trays with parchment paper and trace out an 8-inch circle or an 11x8 inch rectangle on each sheet. Turn the paper over.
2. Place sugar in the food processor or blender and run machine for 1 minute. This will give you super-fine sugar (known as caster sugar in the UK). It will dissolve much more easily in the egg whites.
3. Make sure the bowl of your stand mixer is spotlessly clean. With the whisk attachment, whisk the egg whites until they have stiff peaks. Add in sugar slowly, a spoonful at a time until the meringue is stiff, glossy, and not grainy. Fold in the finely chopped pistachios.
4. Spoon the meringue onto the lined trays; and spread over the outline evenly with the back of a spoon.

5. Cook for 50-60 minutes, then switch off the oven and leave the meringues inside the oven to cool overnight.
6. Place the rhubarb in a heavy-based saucepan with the orange juice, 2 tablespoons of water and the sugar. Cook over a low heat, uncovered, for 5 minutes, stirring occasionally. You don't want the rhubarb to break down too much so take it off the heat when it has softened. Using a slotted spoon, gently scoop out the rhubarb and leave to one side in a bowl and return the liquid to the pan. Reduce over a high heat until it's a thick syrup. Stir in the vanilla, pour over the rhubarb, and leave to cool.
7. In the bowl of the stand mixer, fitted with the whisk attachment, whip cream, sour cream, brown sugar, and vanilla on medium low speed until foamy, about 1 minute. Increase speed to high and whip until soft peaks form, about 3 minutes more.
8. To serve, place the first meringue layer on a serving plate or board and spoon or pipe on half the cream (I used an the [Ateco 868 French star tip](#)) and about a third of the rhubarb, using a slotted spoon to leave the syrup in the bowl. Add the next layer of meringue and the rest of the cream; spoon on the remaining rhubarb and sprinkle with the pistachios and raspberries, if using. Drizzle over the remaining syrup just before serving if you like.