



Hazelnut and Coffee Meringues

Makes: 18-24 depending on size

Prep Time: 25 minutes Cook Time: 2 hours

Total Time: 2 hours 25 minutes

- 1 cup hazelnuts
- 1/4 tsp Kosher salt
- 4 large egg whites, room temperature
- 1/4 tsp white vinegar
- 1 cup granulated sugar
- 2 tbsp coffee beans, chopped

Preheat oven to 350°F. Toast hazelnuts on a rimmed baking sheet, tossing once, until golden brown, 10–12 minutes. Remove nuts and reduce oven temperature to 200°. Bundle nuts in a kitchen towel and rub vigorously to remove skins (it's okay if some skins remain). Spread out and let cool.

Blend hazelnuts and salt in a food processor until a smooth, creamy nut butter forms (it should be pretty fluid; keep processing if still stiff); set aside.

Using an electric mixer on high speed, beat egg whites and vinegar until frothy, about 1 minute. With motor running, gradually add granulated sugar and beat until medium peaks form, about 5 minutes. Test the meringue by rubbing a small amount between your fingers; if you still feel some sugar, continue to beat for 2-3 more minutes until most of sugar has dissolved.

Transfer meringue to a large bowl and gently fold in half of reserved hazelnut butter, leaving plenty of streaks. Add remaining hazelnut butter and fold once just to barely blend. Mixture should be marbled with thick ribbons of nut butter.

Spoon heaping spoonfuls of meringue onto parchment-lined baking sheets (meringues will flatten slightly as they bake, so make them tall) and top with coffee beans. Bake until dry, 2–2½ hours. Turn off heat and let cool in oven.

Chef's Note:

Meringues can be made 2 days ahead. Store airtight at room temperature.