

Vanilla Cardamom Pistachio Meringue Cloud



Yield: 8-9 Clouds
Portion size: 1 Cloud

Chef Name: Kristin Collins

Amt	Unit (gm/oz)	Ingredient Name
450	Grams	Sugar (white sugar cane)
900	Grams	Egg white (real)
20	ML	Vanilla extract
8	Grams	Cardamom (ground)
500+	Grams	Crushed pistachio bits

PROCEDURES:

Preheat 1 oven to 400F and another to 215-230F

Separate egg whites / yolks, weighing as you go til you get the 1000 (give or take). Discard yolks (or refrigerate for other use).

Weigh sugar to match a 2:1 egg white ratio.

Spread sugar out on tray. Place in 400F oven and heat for 7-8 minutes

While sugar is heating, whip egg whites in stand mixer till they are stiff. Start on medium for 2 mins, then move to high till stiff peaks form.

Begin adding sugar immediately. Initially spoon in large spoonfuls till 1/3-1/2 is gone. Let mix on high for :30 then start slowly streaming in the remainder of the sugar.

Whip till all granules are dissolved and the batter is stiff, tacky, and shiny.

Add cardamom. Whip for :10-15 seconds.

Add vanilla. Whip for :5-10 seconds. Don't over-mix in the vanilla!

Set batter aside.

Spread pistachios out on a parchment paper about 1/4-1/3" deep.

Scoop whip and roll across pistachios. Place in giant mound on tray. Shape as you see fit.

Bake for 75 minutes at 230F.

Cool on rack for 20 minutes then serve or store!