



PAPER & FOOD SERVICE, INC.

Peaches Under Meringue

Ingredients **Yield: 8 Servings**

- 4 ea. Peaches, Ripe, Halved and Pitted
- 7 Tlb. Sugar, granulated
- 1 ea. Egg, large, White Only
- 4 Tlb. Butterfinger candy topping, crushed finely
- Pinch Salt
- As needed: Ice Cream, Vanilla
- As needed: Carmel Platescrapers

Preparation Instructions:

1. Preheat broiler.
2. Place peaches, cut side up on baking sheet and sprinkle with sugar. Place under broiler and heat until tops begin to brown, approximately 2-4 minutes.
3. Beat egg white with a pinch of salt in a in electric mixing bowl at medium-high speed until foamy. Then gradually add the remaining sugar, beating until the white holds stiff, glossy peaks. Fold in candy topping.
4. Place a dollop of meringue on each peach half and broil for approximately 30 to 60 seconds just until tips of meringue are browned.
5. To plate drizzle Carmel platescrapers on plate. Then place peach on serving plate and garnish with vanilla ice cream

Ingredients		Maines Product Code #	Amount	
Peaches	Fresh	096362	4 ea.	
Sugar, granulated	Domino	380424	7 Tlb.	
Eggs, large	Maines	092112	1 ea.	
Butterfinger candy topping	Nestle	254450	4 Tlb.	
Salt	Katy's Kitchen	340620	Pinch	
Ice Cream, Vanilla	Crowley	178006	As needed	
Carmel Platescrapers	Smuckers	254257	As needed	