

## Vacherin Tropical

### For the Meringues

$\frac{3}{4}$  cup egg whites (about 6 eggs)  
1 cup sugar  
 $1\frac{1}{4}$  cups confectioners sugar  
1 tablespoon flour  
1 teaspoon vanilla  
 $\frac{1}{8}$  teaspoon cream of tartar

### For the Mango Marmalade

3 ripe mangoes  
2 tablespoons lime juice  
 $\frac{1}{2}$  cup passion fruit-purée  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  teaspoon gelatin  
4 ripe guavas (optional)

### For the Meringues:

Brush two large baking sheets with melted butter. Dust each sheet with flour, knocking off any excess. Mark 9 circles in the flour of each sheet with the rim of a bowl about 4 inches in diameter.

Preheat oven to 275°, placing one rack on the bottom, the other in the middle of the oven.

Sift together the confectioners sugar and flour.

Have egg whites at room temperature. Place in a mixing bowl. Add the vanilla. Begin beating at medium speed until the egg whites become frothy. Sprinkle on the cream of tartar. Continue beating until the whites reach soft peak stage. Gradually add the granulated sugar and continue beating at high speed until stiff peaks are formed.

Sift a small amount of the powdered sugar mixture over the egg whites, and fold it in very gently with a rubber spatula. Continue with small amounts until all the powdered sugar is incorporated.

Spoon an equal amount of the egg-white mixture into each of the 18 circles on your two baking sheets. Spread the mixture evenly with the back of a spoon.

Bake for about 40 minutes, switching the baking sheets every 15 minutes. If the meringues begin to color, reduce the heat to 225°. They should end up white, set, dry, and firm to the touch, while still somewhat soft in the interior. Place the sheets on a cooling rack, allowing the meringues to cool completely on the sheets. Gently remove with a spatula. Store for up to 2 weeks in a metal cookie box or covered airtight in plastic bags.

### For the Lime/Passion-Fruit Sauce

$\frac{1}{2}$  cup fresh-squeezed lime juice  
2 teaspoons gelatin  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{4}$  cup cold water  
 $1\frac{1}{2}$  cups boiling water  
 $\frac{1}{4}$  cup passion-fruit purée

### For the Topping

$\frac{1}{2}$  cup unsweetened coconut chips

**For the Lime/Passion Fruit Sauce:**

In a 1-quart bowl, dissolve the 2 teaspoons of gelatin in the ¼ cup cold water until softened. Bring 1½ cups of water to a boil, add the sugar and salt and stir until dissolved. Pour this into the softened gelatin, and stir until dissolved. Add the lime juice and passion-fruit purée, stirring until well combined. Refrigerate for several hours.

**For the Mango Marmalade:**

With a sharp knife, make a slit all the way around the mangoes and peel off the skins. With a spoon, scrape off any of the flesh that remains attached to the skin. Add the scraped off mango, plus the cut-off flesh of two whole mangoes to a food processor. Add the 2 tablespoons of lime juice and the sugar. If you are using guavas, cut them in half and scoop out the flesh of each, adding it to the processor.

Process until very smooth. Force the purée through a sieve into a small saucepan, thus removing any fibrous material and the guava seeds. Add the ½ cup of passion-fruit purée. Taste the mixture at this point. Depending on the sweetness of the fruit, you may want to add more sugar. If it is too sweet, add a little extra lime juice. The mixture should maintain a tang to contrast with the sweetness of the meringue.

Over very low heat, warm the purée, sprinkling over the gelatin. Continue to heat until the gelatin is completely dissolved.

Cut the flesh off the remaining mango, and chop into small cubes. Add the mango cubes to the purée and warm for about two minutes, just to incorporate the cubes and the purée. You don't want to cook the cubes. Chill thoroughly in the refrigerator.

**For the Topping:**

Toast the coconut chips in a 350° oven for about 5 minutes, stirring several times, until the chips are lightly browned.

**To Assemble the Vacherins:**

Place 1 meringue in each serving bowl. Spread a couple tablespoons of the lime/passion fruit sauce over each meringue. Spoon about ¼ cup of the mango marmalade over the top of each vacherin. Sprinkle the toasted coconut flakes over each dessert.