

# INGREDIENTS

- Parchment paper
- Masking tape
- 1 cup chopped pecans (or almonds)
- 2 tablespoons cornstarch
- 1/8 teaspoon salt
- sugar, divided
  - 1/4 cup for nut mixture
  - 1/2 cup for meringue mix
  - 2 tbsp for filling
- 7 egg whites, at room temperature
- 1/2 teaspoon cream of tartar
- 2 (8-oz.) containers mascarpone cheese
- 2 teaspoons vanilla extract
- 2 cups whipping cream
- 4 1/2 cups sliced fresh strawberries
- 1 cup Halved fresh strawberries (optional)

## PREPARATION

### Meringues

- Preheat oven to 350°.
- Bake nuts in a single layer in a shallow pan 10 to 12 minutes or until toasted and fragrant, stirring halfway through. Remove from oven, and cool completely (about 10 minutes).
- Reduce oven temperature to 200°.
- Cover 2 large baking sheets with parchment paper.
- Process cornstarch, salt, toasted pecans, and 1/4 cup sugar in a food processor 40 to 45 seconds or until pecans are finely ground.
- Beat egg whites and cream of tartar at high speed with an electric mixer until foamy.
- Gradually add 1/2\* cup sugar, 1 Tbsp. at a time, beating at medium-high speed until mixture is glossy, stiff peaks form, and sugar dissolves (2 to 4 minutes; do not over-beat).
- Add half of pecan mixture to egg white mixture, gently folding just until blended.
- Add remaining half to egg white mixture, gently folding just until blended.
- Gently spoon egg white mixture into same sized circles or rectangles or whatever on parchment paper pans.
- Bake at 200° for 40-60 mins (top should be tacky but not stick to your finger) turning baking sheets halfway
- Turn oven off; let meringues stand in closed oven with light on 2 to 2 1/2 hours or until surface is dry and meringues can be lifted from paper without sticking to fingers.

## FILLING

- Just before assembling cake, stir together mascarpone cheese and vanilla in a large bowl just until blended.
- Beat whipping cream at low speed until foamy; increase speed to medium-high, and gradually add remaining 2 tbsp sugar, beating until stiff peaks form. (Do not over-beat or cream will be grainy.)
- Gently fold whipped cream into mascarpone mixture.

## ASSEMBLY

- Carefully remove 1 meringue from parchment paper; place on a serving plate.
- Alternate layers of meringue, mascarpone mixture and strawberries.
- Decorate with optional halved strawberries. Serve immediately, or chill up to 2 hours. Cut with a sharp, thin-bladed knife.