Italian Meringue

6 large egg whites at room temperature

1 ½ cups of sugar

½ cup water

1 teaspoon cream of tarter

Pinch of salt

In a saucepan with a candy thermomotor attached, heat the sugar and water to 210 degrees.

Clean the bowl and whisk of a stand mixer and add the egg whites to the bowl.

Add the cream f tarter to the egg whites and begin mixing on low till the egg whites are frothy.

Slowly drizzle the hot sugar mixture into the egg whites then increase the speed to high.

Beat the egg white for at least 5 minutes or until the bottom of the mixing bowl is cool to the touch.

The egg whites should be shiny stiff peaks.

Use the meringue now for your pie or to top your baked Alaska.