**Chilled Strawberry Soup with Floating Meringues**

1 1/2 pints strawberries (hulled)

1 cup apple juice

1/2 teaspoon vanilla extract

1/2 lemon (juiced, plus lemon zest for garnish)

1 egg whites

1 1/2 tablespoons sugar

1 tablespoon pistachios (chopped)

1. Place 2 pts strawberries, the apple juice, vanilla and lemon juice in a blender and purée until smooth. Cover and refrigerate until very cold.
2. With Kitchen aid mixer & whisk attachment, whisk the egg whites with a pinch of salt until soft peaks form. Gradually whisk in the sugar until the meringue mixture is stiff and glossy.
3. Bring a saucepan of water to the boil, then reduce the heat so that the water simmers. Use two spoons to form 12 oval-shaped meringues and slide them into the water. Gently simmer for 4-6 mins until firm.
4. Divide the strawberry soup among 3-4 bowls. Add 3 meringues to each bowl. Chop the remaining strawberries, sprinkle over the soup and garnish with lemon zest. Serve at once.