



Easter Meringues

These adorable bird's nest meringues are the perfect treat for your Easter brunch! They are deliciously crunchy and airy, exactly how you want a meringue to be. Complete the meringues by decorating them with Easter eggs.

Boodschappenlijstje



FunCakes Food Colour Gel Brown 30 g

F44140
€3.55



FunCakes Food Colour Gel -
Gooseberry 30g

F44245
€3.55



FunCakes Icing Sugar 900 g

F10545
€5.49



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Wilton Decorating Tip #018 Open Star
Carded

02-0-0215
€1.65



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Ingredients

- FunCakes Meringue Powder 14 g
- FunCakes Food Colour Gel Brown
- FunCakes Food Colour Gel Gooseberry
- 1 tbls FunCakes Icing Sugar
- Easter eggs
- 375 g fine granulated sugar
- 200 g whipping cream
- 125 ml water

Supplies

- FunCakes Decorating bag 41 cm
- Wilton Decorating Tip #1M
- Wilton Decorating Tip #018
- Patisse Baking Sheets 38x30cm

MAKE SURE THE BOWL AND WHISK ARE GREASE-FREE!

Step 1: Make the meringue foam

Prepare 14 g FunCakes Meringue Powder with 125 ml water and 125 g fine granulated sugar in a mixing bowl. Stir this until the sugar is almost completely dissolved. Then put the bowl under the mixer with whisk and beat this well until stiff on high speed. When the meringue is stiff and you can make nice peaks add the remaining granulated sugar bit by bit while turning on high speed. Keep mixing until it shines nicely and gives stiff peaks.

Step 2: Colour the meringue

Colour the meringue light brown with the FunCakes Food Colour Gel. Put the meringue foam in a piping bag with #1M.

Step 3: Dry the meringues

Preheat the oven to 120°C (convection oven 100°C) and line a baking tray with baking paper. Pipe double rosettes with the foam onto the parchment paper and dry the meringues in the oven for 1 ½ hours. After this, let them cool in the oven.

Step 4: Decorate

Whip the cream until stiff with some icing sugar and colour it with green food colour gel. Put the cream in a decorating bag with #018 and pipe small stars on the foam. Finish the meringues with a few small Easter eggs.

Step 5: Enjoy these delicious treats during Easter!

This recipe is made possible by FunCakes.