



Recipe Rainbow Meringue Kisses

Meringue kisses can be made for any party. With this recipe you can make meringues in different colors. Great for a sweet table or as cake decoration.

Boodschappenlijstje



PME Paste Colours set/8

PC1008
€17.25



Patisserie Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Other materials:

- 125 ml water
- 375 gram fine white sugar

Preheat the oven to 120°C (100°C convection oven). The bowl and whisk need to be greaseproof. Mix 14 gram meringue powder with 125 ml water and 125 gram fine granulated sugar. Beat the mixture on high speed till a white foam. Add 250 gram fine granulated sugar bit by bit. Beat until you can pull peaks that don't fall back. Divide the meringue over 8 bowls. Colour each bowl in a different colour. Put each colour in another decorating bag. Cut the tip off and pipe the meringues on a with parchment paper covered baking plate. Dry in the oven in approximately 2 hours. Let the meringues cool down in the oven.