



Meringue pops

These meringue pops are made with the FunCakes Egg White Powder. This is the greatest way to make these delicious pops of meringue. To make them extra good, we have decorated them with a delightful cream and some fresh fruit.

Boodschappenlijstje



PME Lollipop Sticks 20cm pk/25

LS173
€3.35



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



FunCakes Food Colour Gel Pink 30g

F44110
€2.84



FunCakes Food Colour Gel Yellow 30g

F44115
€2.84



FunCakes Icing Sugar 900g

F10545
€4.39

Other materials:

- 60 ml water
- 125 gram cream
- 125 gram mascarpone
- Strawberries
- Mango
- Ribbons

Fill a bowl with 10 gram egg white powder and 60 ml water. Mix this first a low speed for a while. Place the mixer on the highest speed until the egg white is white and creamy. Add, while mixing, spoon by spoon 150 gram icing sugar. Mix it until you can pull peaks that don't fall back.

Preheat the oven to 100°C (convection oven 85°C). Divide the egg white in two parts and colour on part yellow and one part pink. Place tip 1M in two bags and fill each bag with a colour egg white. Pipe lovely swirls on the baking paper and place a stick in the middle. Place the swirls in the oven and let them dry/bake for approx. 75 minutes.

When the pops are dry, remove them from the oven and let them cool down. In the meanwhile, beat 125 gram cream with 125 gram mascarpone and 1 tablespoon of icing sugar. Place tip 1M in a bag and fill this with the cream. Cut the fruit in small parts.

Stick the pops for example in a covered dummy. Pipe swirls on the egg white pops and decorate them with some fruit. Add a ribbon to the stick, to turn them into festive pops.