



Xmas tree meringues

Do you think it's too early to decorate a Christmas tree already, but are you secretly looking for a Christmassy touch at home? Then these Xmas tree meringues may be exactly what you're looking for!

Boodschappenlijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Other materials:

- 140 gram fine crystal sugar
- 120 ml water

Preheat the oven to 130°C (convection oven 110°C). Sprinkle the sugar on a baking tray covered with baking paper and let it warm up in the oven for 5 minutes.

Stir 20 grams of egg white powder with the water until the lumps are almost gone. It may foam a bit. Beat it with a whisk in the mixer until it becomes fluffy. Carefully add the warm sugar while the mixer is still turning and beat at high speed until it's smooth and shiny. Peaks should be able to stand up.

Colour the foam green. Add this to a decorating bag with tip 1M, cover a baking tray with baking paper and pipe high swirls on it. Decorate the Christmas trees with the Christmas sprinkles and bake them for 1,5 hour in the preheated oven. Then let the meringue trees cool down in the oven with the door ajar.