



Chocolate meringues

Chocolate meringues: simple and quick to make! Learn here how to make the perfect chocolate meringues in no time. Decorate them with different chocolate decorations and enjoy the delicious taste.

Boodschappenlijstje



FunCakes Icing Sugar 900 g

F10545
€5.50



FunCakes Decorating Bags 46 cm
pk/10

F85120
€4.10



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.75



FunCakes Mini Chocolate Crispy Pearls
Mix 175 g

F51925
€9.80



Wilton Decorating Tip Open Star #8B

02-0-0164
€2.35



Ingredients

- 100 gr FunCakes Icing Sugar
- FunCakes Mini Chocolate Crispy Pearls Mix
- 3 egg whites
- 100 grams fine granulated sugar
- 1 large tablespoon of cocoa powder

Supplies

- FunCakes Decorating Bags 46 cm
- Wilton Decorating Tip Open Star #8B
- Baking paper

Step 1: Make the batter for the meringues

Preheat the oven to 110 degrees (hot air oven 100 degrees) and line a baking sheet with a sheet of baking paper.

Make sure the whisk and bowl are grease-free or your egg whites won't get stiff. Mix the egg whites on the highest setting until frothy and add in the fine granulated sugar while whisking. Mix this for about 8 minutes on the highest setting until firm and glossy. Fold in the sugar baking powder by hand. Sift the cocoa powder over the bowl of foam and mix this in with a spatula as well. It is normal for the foam to become a bit flabby, this is because cocoa is fatty and heavy.

Step 2: Decorate and bake the meringues

Place this into a piping bag with nozzle 8B and pipe nice generous tufts on the baking paper. Sprinkle the meringues with sprinkles or dark chocolate rocks and dry in the oven for 1 hour. Let them cool in the oven with the door ajar. The meringues will be soft and chewy on the inside and crispy on the outside.

Step 3: Enjoy these delicious Chocolate Meringues!