



Recipe Galaxy Meringue

Meringue kisses are easy to make and with colours and dusts you easily turn them into galaxy meringues. Learn how to make galaxy meringues with this recipe.

Boodschappenlijstje



PME Palette Knife Angled Blade -23
cm-

PK1013
€4.99



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Other materials for Galaxy meringues:

- 125 ml water
- 375 gram fine sugar
- Lemon juice
- Tooth picks

Preheat the oven to 120°C (convection oven 100°C). Degrease the mixing bowl and whisk with lemon juice. Mix 14 gram FunCakes meringue powder with 125 ml water and 125 gram fine sugar. Beat it at high temperature to a thick foam. Add 250 gram fine sugar in a trickle while beating. Beat until the foam has stiff peaks. Divide it over four bowls. Colour 1 bowl purple with the violet colour. Colour 1 bowl blue with the royal blue colour and a bit of black. Colour 1 bowl purple with violet and a bit of red red. Colour 1 bowl pink with the rose colour.

Put decorating tip 32 in a decorating bag. Dip the tooth picks in the different colours of icing colors and draw lines on the inside of the decorating bag. Fill the decorating bag with the different colours of meringue. Put each colour alternately in the decorating bag. Pipe dots on the covered baking tray. Dry the meringues for about 90 minutes in the oven. Let the meringues cool down. Dust the meringues with the different colours of sparkle dusts.