



Mini Confetti Meringues

30 pieces



Medium

up to 40 Min.



Ingredients:

For the Meringues:

Egg Whites x 3 Medium
150 g Caster Sugar (5 oz)
5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)
Dr. Oetker Blue Extra Strong Food Colour Gel
Dr. Oetker Yellow Extra Strong Food Colour Gel
Dr. Oetker Red Extra Strong Food Colour Gel
200 g Dr. Oetker 26% White Chocolate (7 oz) broken into small pieces
Dr. Oetker Hundreds and Thousands
Dr. Oetker Sugar Strands
about 0.1 g Dr. Oetker Unicorn Confetti Sprinkles To decorate the base

1 Mini Confetti Meringues:

Preheat the oven to 110°C (Fan 90°C, Gas Mark 1/4). Line two large baking trays with baking parchment. In a large grease-free bowl, whisk the egg whites until very stiff and dry. Whisk in half of the sugar. Gently fold in the remaining sugar along with the Vanilla Extract.

2 Equally divide the mixture between three bowls and add a few drops of one of the Gel Food Colours to each bowl of mixture. Carefully and gently fold in the colours using a large metal spoon to make three pastel coloured meringue mixtures.

3 Working on one coloured meringue mixture at a time, put the mixture into a large piping bag fitted with a 1cm (1/2in) plain nozzle and pipe 4-5cm (1 1/2 - 2inch) mounds on to the prepared baking trays.

4 Repeat with the remaining meringue mixtures to make approx. 30 mini meringues. Bake in the oven for approx. one hour until the meringues are crisp on the outside, but not browned - prop the oven door open slightly if they start to discolour. Cool the meringues on the baking trays.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk



- 5 To decorate, put the Fine Cooks' Chocolate into a heatproof bowl and place over a saucepan of barely simmering water until melted. Remove the bowl from the saucepan of water, beat until smooth and cool for 10 minutes.

- 6 Put the sprinkles into three small bowls. Working on one meringue at a time, carefully dip the bottom of the meringue into the White Chocolate and then into the sugar sprinkles of your choice. Place the meringue back on to the lined baking tray to set. Repeat until all of the meringues are decorated then put aside in a cool place for about 30 minutes until set.

Tip from the Test Kitchen

- These meringues are crisp on the outside, yet stay chewy in the centre; they will keep in an airtight container for several days. Avoid putting the meringues in the fridge to set the chocolate as this softens the texture.

1 serving = 16g

