



Mini Flavoured Meringues

18 servings



Easy

up to 20 Min.



Ingredients:

For the Meringues:

- 5 Egg Whites
- 2 g Salt
- 2.5 Dr. Oetker Cream of Tartar Sachets (½ tsp)
- 250 g Caster Sugar
- 50 g Dr. Oetker 72% Extra Dark Chocolate melted
- 25 g Pistachios chopped
- 45 g Flaked Almonds (3 tbsp)

1 Mini Flavoured Meringues (Essentials):

Heat the oven to Mark $\frac{1}{4}$ / 110°C. Line 2 baking trays with non-stick baking parchment. Put the egg whites in a large, clean bowl with the salt and Cream of Tartar and whisk until stiff peaks form.

- 2 Add the caster sugar, 1 tbsp at a time, whisking continuously, until you have a thick glossy mixture. Divide into 3 smaller bowls.
- 3 Try not to knock out any air, carefully mix in the individual flavours. Into one of the bowls, add the melted Chocolate; in the next, half the pistachios; and in the last one, half the almonds.
- 4 Spoon tbsps of the mixture onto the baking trays. Sprinkle the remaining pistachios over the pistachio flavoured meringues, and do the same with the almonds. Bake for 2 hours, then turn off the oven and leave to cool.



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