



Fresh As Meringues

Ingredients

150g egg white
300g caster sugar
35g Fresh As Blackcurrant Powder

Method

Heat oven to 70°C. Bring a pot of water to the boil and reduce to a simmer. In a metal bowl mix the egg white and sugar together and whisk over the simmering water until light and fluffy. Whisk until all the sugar has dissolved. Remove from the heat and beat with an electric beater until the mixture reaches medium peaks. Add Fresh As Blackcurrant Powder and beat until combined. Pipe or spoon meringue onto a tray lined with either a non-stick mat or parchment paper. Dry in the oven for 3 hours.

Variation

Fresh As Blackcurrant Powder can be substituted with Fresh As Passionfruit Powder or Fresh As Raspberry Powder.

Serves 6

Makes 12 large meringues and 80 mini meringues, as seen in photo