

FRENCH MERINGUE



Preparation : 10 min - **Resting :** - - **Cooking :** 2 hr 30 min - **Equipment :** -

Ingredients : 6

- 125 g caster sugar - 5 egg whites - 125 g icing sugar

1. Separate the eggs.
2. Beat the egg whites for 5 minutes in the main bowl fitted with the whisk, remembering to remove the pusher first.
3. When the egg whites are stiff, gradually add the two sugars via the feed tube or opening. Continue whisking for 1 minute. The whites should be firm.
4. Line a baking tray with baking parchment and pipe* or spoon small circles of meringue (about 8 cm across) onto it.
5. Bake in a very cool oven (60 °C) for 2½ hours.

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■

