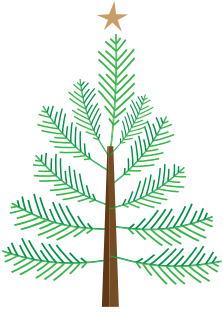


CHRISTMAS TREE



MERINGUE



3 egg whites

115 g sugar

170 g powdered sugar

½ teaspoon vanilla extract or 1 teaspoon vanilla sugar

Green food colouring

¼ teaspoon of lemon juice

Preheat the oven to 110 degrees.

Whip the egg whites in a glass bowl until foamy using an electric mixer.

Add in the sugar little by little at medium speed and at the end add the vanilla.

When the mixture become stiff and shiny stop mixing and add the powdered sugar by folding it into the mixture. Finish up with a few drops of the food colouring and lemon juice.

Transfer the mixture to a large pastry bag using the tip 1M or any other star tip.

Pipe the meringue out on a baking sheet in a shape of a tree by piping around and around.

Decorate with silver edible sugar pearls (this you can also do after baking the trees, attach the pearls with royal icing).

Place the meringues on a baking tray in the oven and bake for around 1 hour and 45 minutes.

Tip: After baking leave them in the oven with the door open for another 2 hours to avoid cracks in the meringue.

MERRY CHRISTMAS!

