

RASPBERRY KISSES

Ingredients:

- 4 Eggs white
- 250g Caster Sugar
- few drops pink food colouring
- few drops vanilla essence

for fillings:

- 300ml double cream
- 175g fresh raspberry, hulled and sliced.

Instructions:

1. Line 2 large baking trays with non-stick silicon tray.
2. In a clean bowl, whisk the eggs white until stiff peaks form.
3. Gradually add half the sugar, whisking continuously until the mixture is thick and glossy.
4. Gently fold in the remaining sugar, vanilla essence, and food colouring (if using).
5. Spoon the mixture into a piping bag fitted with a large rose nozzle. Pipe six swirls onto each prepared baking tray.
6. Bake at 100 Celcius for 2 hours or until the meringue are crisp.
7. allow to cool on a wire rack, then carefully peel off from the silicon tray.
8. Sandwich the meringues together with whipped cream and strawberries before serving.

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