Baby Meringues

V C

2 egg whites
4 1/2 ozs (130g/1 cup approx.) icing sugar

Cover two baking trays with a perfectly fitting sheet of silicone paper.

Mix all the icing sugar with the eggs at once in a spotlessly clean bowl and whisk until the mixture forms stiff dry peaks. Spoon into a clean piping bag with a star nozzle and pipe into rosettes. Bake immediately in a low oven 150°C/300°F/Regulo 2 for 30 minutes or until set crisp and just brown on top.

Filling

1/2 pint (300ml/1 1/4 cups) whipped cream

Sandwich the meringues together with whipped cream.

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