

Meringue Nests

Ingredients

140g Egg white

200g Caster sugar

2 Teaspoons lemon juice

Method

1. Preheat oven to 80oC
2. Make sure the mixing bowl is clean and free from grease or the egg white won't whisk up.
3. Add the egg white and lemon juice to the mixing bowl and mix until soft peaks form, start adding the sugar 1 tablespoon at a time until all the sugar is gone. The meringue is ready when once stiff peaks form and the meringue is glossy.
4. Meanwhile draw circles on baking paper ready to pipe the meringue onto.
5. Pipe the meringue to fill the bottom of the circle then two circles up the sides and a nest forms.
6. Bake in oven for around 2 hours or until dry, you can turn oven off and leave the meringue in overnight.