

Neville's Vanilla-Meringues



Preparation time: 20 min

Baking time: 50-60 min

Yield: 30-50 meringues (depending on how big you pipe them)

Ingredients:

- 3 egg whites
- 215 g sugar
- ½-1 tsp. vanilla extract
- ½ TL fresh lemon juice
- if you like: sugar pearls to decorate

Preparation:

1. Preheat the oven to 130°C.
2. Put egg whites, sugar, vanilla extract and lemon juice into a heat-resistant bowl. Prepare a bain-marie: put the bowl onto the pot with boiling water.
3. Whisk with the electric whisk until the mixture has reached a temperature of about 55-60°C (use a candy thermometer).
4. Take the bowl out of the bain-marie and continue to whisk until the mixture has cooled down to room temperature again. (It should now be very thick and easy to form.)
5. Put the mixture into a piping bag and, using a nozzle of your choice, pipe meringues onto a baking sheet (covered with baking parchment). If you like, decorate the meringues with sugar pearls. Bake in the oven at 130°C for 50-60 minutes. (If you wish to pipe very small or big meringues, you'll have to adapt the baking time accordingly.)
6. Take them out of the oven and wait until the meringues have cooled down completely. Then, store them in an air-tight container.

