

## Our recipe for the perfect meringue

**Selected your Sugar Stamp? It's time to whisk, bake and enjoy the result!**  
**Just 3 household ingredients and a few simple steps.**

\*\* Don't forget to take a look at the tips before beginning.


Mix sugar and egg whites in the small pot.

Place the pot with the mixture on bain-marie for 10 minutes, mix once in a while, until the mixture becomes liquid and you can no longer feel sugar grains in it.

Dry the bottom of the small pot and transfer the mixture to the mixer bowl and begin whisking until it becomes very thick (app. 6-7 minutes).

Stop the mixer, add the powdered sugar and slowly resume mixing for about 2 more minutes until the mixture becomes extremely stable.

Transfer the mixture to the pastry bag, arrange the Sugar Stamp on your oven pan (coarse side up) and begin piping.

Bake for at least 120 minutes at 80°C (176°F),  
ALWAYS with Fanned oven heat  until the sugar kisses are dry inside and out.

Once ready, take out of the oven and immediately separate the sugar kisses.

### Enjoy :)

You didn't succeed this time? Sometimes even a touch of yolk can ruin the sugar kisses.

The road to perfect sugar kisses is filled with good intentions, patience and a little experience...

## Tips

### First time with Sugar Stamps

First time make meringues? Experienced in making meringues but never with Sugar Stamps? We strongly recommend reading these tips. Keep in mind that every oven is different and so we advise you to test our recipe with your oven and a part of the Sugar Stamp (cut out only one line). One more thing, if you are just testing, it is enough to prepare half the quantity of the recipe.

### Fanned meringues

ALWAYS bake meringues with the fanned oven heat turned on.

### No Shortcuts

It's true that the process takes time and that some recipes have shortcuts. The recipe for meringues is definitely not one of those. Bake a maximum of two baking pans at a time. Be sure to test your oven. Some ovens produce the best stamped meringues only from the bottom most level.

### Saving the Sugar Stamp :)

The Sugar Stamp replace baking papers. Moreover, baking papers are harmful to Sugar Stamp papers.

### Separation

Separate the meringues immediately after taking them out of the oven. If the meringues cooled down, put the oven pan back in the oven for a few minutes, take them out and separate them from the Sugar Stamp.

### Separate the eggs or...

Do not let even a drop of yolk in with the egg whites. This is critical. Even a drop can ruin the mixture. The solution - take a breath, patiently separate one egg at a time in a separate bowl. In this way, even if an egg was not separated properly, you can use it in an omelet instead of ruining the whole meringue mixture.

### Oldies but goodies...

Use good old regular oven pans and not one-time aluminum pans.

### Prepare the ingredients

- ◆ 4 egg whites - approximately 125 grams (4.4 ounces)
- ◆ 250 grams sugar one and a quarter cups (8.8 ounces)
- ◆ 100 grams powdered sugar half a cup (3.5 ounces)
- ◆ 2 Sugar Stamp
- ◆ Pastry bag and your choice of nozzle
- ◆ 2 pots - small and medium - for the bain-marie



Watch the video  
[Click here](#)

Starch E1422, Sugar, Di-starch Phosphates E1412, Stabilizers E414, Humectant E422, Emulsifiers E435, Water, Chitin Free, Kosher.  
Nutrition Facts (100g): Calories: 121, Protein: 0g, Carbohydrate: 37g, Fat: 0g, Sodium: 0mg, Cholesterol: 0g.  
Storing: Dark and dry place.  
Expiration Date: 1 year. See Exp. Date on the box

Ingredients

### Perfect bake - Perfect meringue

Only a long bake at low heat will ensure a good result - light colored meringues on the outside, dry and crispy on the inside. After 120 minutes in the oven, we recommend you take one meringue out, let it cool down and taste it. If the center of the meringue is still soft or if the meringue did not easily separate from the Sugar Stamp, keep baking for at least 40 minutes.

### Bain-Marie?

One bowl/pot inside a larger bowl/pot with boiling water, over a heat source - the mixture inside the smaller bowl is heated gently without touching the water in the bigger bowl. If you want sweet meringues without caramel bubbles that burn the Sugar Stamp, have patience and give the bain-marie enough time to melt all the sugar.