

# Chai Meringue Kisses

40—50 Min

## Preparation

1. Beat the egg white into stiff peaks, then slowly add the sugar. As soon as all the sugar has been folded in, continue to whisk using the highest setting for 6 minutes.
2. Preheat the oven to 100 °C (356°F).
3. Carefully pour the meringue mixture into a piping bag fitted with a star-shaped nozzle. Try not to create pockets of air in the bag.
4. Pipe meringue kisses onto a tray lined with baking parchment.
5. Mix the seasoning mix in a bowl and use a very fine sieve to sift it over the meringue kisses.
6. Bake the meringue kisses for 35 minutes at 100°C (212°F) using the fan setting. The meringue kisses are cooked as soon as they come away from the baking parchment.
7. Heat the chocolate glaze according to the instructions on the packaging and dunk the cooled meringue kisses into the glaze.
8. Leave to dry on the baking parchment and enjoy. Store in an airtight container.

## Ingredients 4 Portions

= Kotányi Produkte

For the meringue kisses

| | |
|---|---|
| 3 | Egg white |
| 200 g | Caster sugar |
| 1 tbsp. | Chai seasoning mix |
| 1 Cup | Cup of chocolate glaze |

For the chai seasoning mix

| | |
|---|---|
| 1 tsp. | Cinnamon, Ground |
| 1 tsp. | Allspice, Ground |
| 1 tsp. | Cloves, Ground |
| 1 tsp. | Organic Ginger, Ground |
| 2 piece | Cardamom, Whole |
| 1 pinch | Nutmeg, Whole |