



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

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.

