

Brown sugar meringue with the thermomix

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5 min	5 min 130 min	5 min 130 min 135 min	5 min 130 min 135 min 3/10
5 min 130 min 135 min 3/10 2	5 min 130 min 135 min 3/10 2 10	5 min 130 min 135 min 3/10 2 10 16	

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For 6 medium Thermomix meringues :

2 egg whites

75g of brown sugar

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Put the egg whites in the Thermomix bowl.

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Attach the whisk, then close the bowl and place the measuring cup on top.

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Set for 5 minutes at speed 4, gradually increasing the speed.

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Remove the measuring cup from the Thermomix lid.

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Set for 10 minutes at 50°C at speed 4.

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Gradually add the brown sugar during the first minute through the hole in the lid.

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Place parchment paper on your oven's baking sheet.

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Spread oil to cover the parchment paper well.

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Using 2 tablespoons, shape 6 balls with the mixture.

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Bake for 2 hours at 110°C with the fan on.

Let cool and enjoy these delicious Thermomix meringues