Lemon Jelly Dessert with Meringues and White Chocolate

czas przygotowania: **75 min**

poziom trudności: **trudny**



A refreshing lemon jelly dessert topped with colourful homemade meringues, delicate white chocolate decorations and freeze-dried raspberries. Finished with fresh mint, this elegant dessert combines tangy citrus flavours with sweet, crunchy toppings.

Składniki

For the meringues:

- Egg whites – 2
- Sugar – 125 g
- Potato starch – ½ tsp
- Pink or red gel food colouring – 1 pack

For the lemon jelly:

- Gellwe Lemon Flavour Jelly – 2 packs

For decoration:

- White chocolate – 100 g
- Freeze-dried raspberries – 30 g
- Fresh mint – as desired

Sposób przygotowania