Mini Meringue Nests with Raspberries

czas przygotowania: 180 min

poziom trudności: trudny



Delicate, crispy meringue nests filled with smooth vanilla cream and topped with fresh raspberries and dark chocolate. These elegant individual desserts combine a light, airy texture with a rich, creamy filling and a refreshing fruity finish. Perfect for special occasions, family celebrations or afternoon tea.

Składniki

For the cream:

- Gellwe Karpatka Cream Mix – 1 pack
- Milk – 400 ml

For the meringues:

- Egg whites – 140 g
- Caster sugar – 200 g
- Potato starch – 1 tsp
- Lemon juice – 1 tbsp
- Fresh raspberries – 150 g
- Dark chocolate – 80 g

Sposób przygotowania