

Chocolate Meringues with Baileys Custard Cream



Allergens: eggs, milk

Serves: 10

Profitability:

Author: Premier Foods

Ingredients:

50g McDougalls Meringue Mix (made as per instructions for meringue)

5g cocoa powder

50g double cream

50g Ambrosia RTU Custard

10ml Bailey

Steps:

Make up the meringue mix, as per instructions, then fold in the cocoa powder

Pipe disks onto a suitable non stick tray and place in a warm place for 24 hours until the meringues have dried out

Whisk together the custard, cream and Baileys

Pipe onto the meringues and dust with a little cocoa powder

Hints & Tips: You can also dry out the meringues in a very cool oven (50°C), for approx 6 hours