



## Consejo del chef

Cool your trees in the oven with the door open to prevent them from cracking. Decorate them with icing sugar and enjoy.

## Raciones para

**3** White eggs at room temperature

A pinch of salt

**90 gr** White sugar

**90 gr** Icing sugar

**2** Tablespoons of corn starch

Green edible food colouring

Sprinkles of different colours

Wafers

- 1** Pour the egg whites into a large glass bowl, add the salt and whisk until frothy using an electric whisk.
- 2** Then, add the white sugar and continue beating for a few more seconds until the mixture has a creamy texture.
- 3** At this point, add the icing sugar, little by little, by spoonfuls while continuing to beating. Finally, the fine cornstarch. Beat for 3 more minutes or until the meringue is firm and glossy.
- 4** Divide the meringue in two. Add food colouring to one half with 2 drops of green food colouring. Put the white and green colour into piping bags and set aside.
- 5** Place a bit of meringue on a baking tray lined with parchment paper and place a stick on top. Form the tree from top to bottom in a zigzag pattern and decorate with sprinkles and a star at the top. Repeat the process with the two colours until the meringue is finished.
- 6** Cook the trees for two hours at 85°C.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/arbolitos-navidad-merengue/>

