

Ladyfinger |

Recipe for 12 tapas

Description

A simple and fast technique for a tasty recipe. Pay attention to the baking time, it could vary with your oven.

Note

This cookie can be used to make homemade tiramisu.

Ingredients

Meringue cookie

- 6 Unit(s) Egg white
- 180 Gr Sugar
- 6 Unit(s) Egg yolk
- 180 Gr Flour

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **375 F°**

Meringue cookie

Using a stand mixer, whip the egg whites until they form soft peaks. Gradually add the sugar and keep mixing until firm peaks are formed. Add the egg yolks and mix until nicely incorporated. Using a plastic spatula, gently incorporate the sifted flour.

There are 2 ways to continue:

Using a pastry bag with a medium sized tip,

1. form a spiral to the size of your choice on a baking sheet lined with parchment paper. Bake for about 10 to 12 minutes.

OR

2. make a diagonal line from the top left to the bottom right corners of a baking sheet lined with parchment paper. Continue piping on one side, following your diagonal line, leaving no space in between the lines. Do the same on the other side until the whole baking sheet is full and uniform. Bake for 10 to 12 minutes, then cut out the shapes and sizes of your choice using a cookie cutter.

Bon appétit!