**Vegan Meringues**

**Serves:** approximately 60-70 small meringues

**Recipe source:** adapted from allrecipes.com

**Notes:** Drain the chickpeas for this recipe and reserve the liquid which is called “aquafaba”. We will use the aquafaba to make vegan meringues. Please wash the chickpeas in a colander until the water runs clear and give to the group making the curry.

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| **Equipment:**Mixing bowlColanderKitchen AidMeasuring spoonsElectronic scalesSpatulaPiping bagBaking trays lined with baking paper | **Ingredients:**1 can chickpeasJust under ½ teaspoon cream of tartar250g caster sugar1 teaspoon vanilla |

**What to do:**

1. Preheat the oven to 100°C, eco fan setting. Line 3-4 baking sheets with clean baking paper.
2. Drain chickpeas, reserving the liquid from the can; save chickpeas for the group cooking the curry. Pour chickpea liquid into the Kitchen Aid bowl and add cream of tartar. Beat until soft peaks form. Add sugar, 1 tablespoon at a time, beating until glossy peaks form, about 10-15 minutes. Mix in vanilla with the final addition of sugar. For safety, make sure to turn off the machine each time you add the sugar.
3. Place a small dab of meringue under each corner of the baking paper to make sure the sheet doesn't slide around on the tray. Spoon mixture into a piping bag. Pipe into small circles, about 5cm in diameter, onto the prepared baking sheet. Alternatively use a dessert spoon to make small mounds. You should be able to get 20 small meringues per tray.
4. Top each of the meringues with a small amount of rainbow sprinkles.
5. Bake for about 1 hour, then turn the oven off but leave the tray with meringues inside with the oven door closed for another hour for the meringues to dry out fully. Keep the meringues in an airtight container. Please note that the exact baking time depends on the size of your meringues so if you are going for a larger size, be sure to adjust baking time.