

Easter Egg Free Meringue Nests



I realise that 'egg free meringue' sounds absurd. Meringues are, of course, whipped egg white. But they are possible, with help from the wonderful makers of 'Organ' Gluten Free 'No Egg' egg replacer.

This isn't anything other than me repeating the recipe on the back of the Organ box. My hope is that other 'egg free' folk will learn that meringues are possible.

My picture has two types of meringue showing. One with the meringue piped into nests with lemon curd popped in the middle. And one with chocolate added. For the chocolate I literally just add a few squirts from the amazing dairy free chocolate [Sweet Freedom](#) (click the link to go to their website)



I added some in, mixed and then added some more after using a spoon to drop the meringue on the baking sheet (okay I was getting fed up with pipping at this stage) and baked as described below.

Ingredients - Meringue Nests

90g Organ No Egg

1/2 tsp Pectin

250ml cold water

5ml vanilla

125g sifted icing sugar (they don't say to sift - but really you must!)

1 tbs soft brown sugar

Method

Preheat oven to 130°C, 250°C

Line two baking sheets with parchment.

In a small bowl mix the Pectin in the the Orgran Egg Replacer

Put the cold water in a large bowl, add the Egg Replacer and mix on high for 5 minutes.

Combine the sifted icing sugar, brown sugar and vanilla.

After the first 5 minutes of mixing, add the icing sugar mixture one tablespoon at a time. Mix on high for a further 5 minutes (so mixing on high for a total of 10 minutes). You will get a fluffy, white mixture that pipes beautifully.



The mixture needs to be used right away as it does start to get a bit soft quickly.

Pipe the meringue using a bag onto the lined baking sheets in a nest shape - use a teaspoon to make a dent in the middle for the lemon curd.



Now leave them for 2 hours in the oven. After 2 hours turn off the heat and leave them for another 2 hours. Don't open the door. After 4 hours you have great meringues. Do not skimp on the drying time or you will have spongy meringues.

Here is the link for coconut cream 'whipped cream' which would be great with these and fruit.

<http://www.allergymums.co.uk/articles/Vegan-Nut-Free-Whipped-Cream>

Vegan Lemon Curd



We love lemon curd in our house – can't imagine making it with eggs. Load this

into the meringue nests and you're away!

Ingredients

200 ml Lemon Juice – Fresh is best, but us bottled if you have it

Zest of 2 Lemons

120 ml water

3/4 cup caster sugar

1/4 cup corn flour plus 1 tablespoon

1/4 cup non-dairy cream

3 tbsp non-dairy margarine

Method

Whisk the lemon juice, water and sugar together

Place in a large pot on a medium heat to melt the sugar

Put the cornflour in a large bowl and 1/3 cup at a time whisk the liquid into the corn flour - once you've put in about 2/3rds of a cup of the liquid, and you've whisked to a lump free constancy, then you can add the cornflour mixture back into the pot. Whisk for a few minutes then turn the heat up a bit.

The mixture will bubble, change to a darker colour. Whisk to make sure no lumps form and let it bubble for about 5 minutes.

Take off the heat - add in lemon zest, non-dairy cream and non-dairy margarine and whisk again.



You should have a nice consistency. Put to one side to cool.

Using a teaspoon just spoon a bit of the lemon curd into the middle of the dried meringue and devour!



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