

## Snowman meringues

I like also snow construction and snowmen. So I got the idea of snowman meringues which my children have always liked especially. The salty liquorice taste matches well with the meringues. Preparing them is really making food with love.

Froth the desired amount of egg white to hard foam + a pinch of salt.

Add the sugar in small quantities in ratio ½ dl per one egg white.

Extrude the hard foam onto a greaseproof paper on a baking tray to "snowball" shapes with a nose.

Add the salty liquorice granules with the tweezers to make the eyes and the mouth :)

Bake the meringues in a mild oven temperature (75°C/167F) for a long time, at least a couple of hours, depending on how soft you like to let the inside.

