WEEK 1
Sponge cake

WEEK 2
White bread

WEEK 3
Shortcrust pastry

WEEK 4
Meringues
All about meringues
Meringue-making equipment
Know your ingredients
Recipe know-how
What's next?
4.17 Adding colour and decorations
Article
4.18 Get creative with colour and flavour
Video
4.19 How to make a pavlova
Article
4.20 No-waste leftovers
Article
4.21 Knowledge check: meringues
Quiz

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decorations

14 comments

You can add flavour and colour to you meringues both before and after baking. Be gentle when adding either, because meringues and meringue mixtures are fragile.

Before

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