



Marithé's delicious recipes

Fairy fingers

NO WHEAT FLOUR, PEANUTS OR FLAVOURING

INGREDIENTS

- 3 egg whites,
- 180 g sugar,
- 15 g unsweetened cocoa,
- a few drops of lemon juice,
- a little sunflower oil for the baking sheet.

INSTRUCTIONS

- Whisk the egg whites and sugar in a bain-marie.
- Heat the mixture to 50° C.
- Add the lemon juice, whisk again until completely cooled.
- Add the unsweetened cocoa powder using a spatula.
- On a lightly oiled sheet of greaseproof paper, use an icing bag or syringe to make little fingers 7 to 8 cm long.
- Cook at 110° C, mark 3 for 45 min, leaving the oven door slightly open for the steam to escape.
- Leave to cool. These little biscuits keep for a long time in an airtight tin.

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