



MATERIALS

- 1 Roberts Confectionery White Damask Chocolate Transfer Sheet
- 300g Roberts Confectionery White, Milk or Dark Melts
- Roberts Confectionery Powder Dye Blue
- Chocobutter Polished Pink
- 1 Box Store Brought Meringues

Transfer Sheet Damask White



Coloured Chocolate Meringues

Step 1

Melt White Chocolate according to the instructions on the back of the packet.

Step 2

Colour your chocolate. We've used Roberts Confectionery Powder Dye Blue & Chocobutter Polished Pink.

Step 3

Dip each meringue into the melted chocolate and carefully place on top of the Chocolate Transfer sheet. Leave to set or place into the fridge for 10 minutes.

Step 4

Carefully peel the Meringues from the Transfer Sheet.



So easy to
make & so
sweet to
eat!



Dark Chocolate Meringues

Step 1

Melt Dark Chocolate according to the instructions on the back of the packet.

Step 2

Dip each meringue into the melted chocolate and carefully place on top of the Chocolate Transfer sheet. Leave to set or place into the fridge for 10 minutes.

Step 3

Carefully peel the Meringues from the Transfer.



Gift idea!

Give your
Meringues to
Mum in a box!



Cupcake Box 8 x 8 x 8

Wishing all the special woman in
our lives a Happy Mother's Day!



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