



Egg White Pie

with VEGEFEUER

created by Wolf Edle Spirituosen

Ingredients: 12 servings

10	White of an egg
200 g	Sugar
1 Pck.	Vanilla sugar
200 g	Chocolate callets, chips or grated chocolate
300 g	Nuts or almonds, grated
2 ts	Baking powder
20 ml	VEGEFEUER

Preparation:

Beat the egg white, sugar and vanilla sugar until stiff. Add VEGEFEUER carefully. Stir in grated nuts or almonds with the baking powder and chocolate callets, chips or grated chocolate. Pour into a springform pan or loafpan lined with baking paper and bake at 180° Celsius for 45-60 minutes.

The dough can also be filled in muffin forms and topped after baking with chocolate or icing sugar.

When baked in a springform pan, after cool down, the pie can be cut in the middle and filled with any desired cream (nut-, chocolate-, pudding- or butter cream).

When baked in a rectangular dish, serve in slices — perfect with a good shot of V EggFire, the yummy egg liqueur, based on VEGEFEUER for DIY.