

# JAM PUFFS



Photos: Nuno Campos  
Chef: Boris Schijvens

## INGREDIENTS

12 to 16 pastry cups • 1 jar Hero peach jam • 6 egg whites • 2 tablespoons sugar

## METHOD

Preheat the oven to 220°C • Fill the pastry cups with the peach jam • Whisk the egg whites and sugar till very stiff • Spoon the meringue mixture onto the peach pastries and bake in the oven until the meringue turns golden brown