

CREAM & FRUIT MERINGUES

INGREDIENTS

Group 1

Ingredient	KG	%
ACTIWHITE	0.075	2.10
Water	0.650	18.40
NZB ICING SUGAR	2.800	79.50
Total Weight:		3.525

METHOD

Soak ACTIWHITE in Cold Water for 10-12 minutes. Add NZB ICING SUGAR and beat for 6-10 minutes on fast speed or 20-25 minutes on medium speed. Pipe 15g mixture into patty tins lined with sweet paste. Set top heat on low and bottom heat on medium. Bake at 175°C for approximately 45 minutes. When cool lift off meringue top and pipe in buttercream Recipe No. 640a or any other filling. Replace meringue top. Fruit Meringues: Pipe 20g APITO FRUIT MINCE into patty tins lined with sweet paste then top with 10g Meringue mix.



CATEGORY

Desserts & Patisserie,
Meringue & Marshmallow