



HALLOWEEN MERINGUE GHOSTS

INGREDIENTS

Group 1

Ingredient

ACTIWHITE

Water

Sugar

KG

0.100

1.000

2.000

Total Weight: 3.100

METHOD

1. Dissolve Bakels Actiwhite in water and allow to soak for 5-10 minutes.
2. Add half the quantity of sugar, whip on high speed to full volume, and fold in the remaining sugar.
3. Pipe into the shape of a ghost (as pictured).
4. Dry the meringues at low temperature, approximately 100°C-120°C
5. Decorate meringues as desired.



DISPLAY CONDITIONS

Ambient



CATEGORY

Desserts & Patisserie,
Meringue & Marshmallow



OCCASION

Halloween



FINISHED PRODUCT

Dessert, Sweet Good