

LEMON MERINGUE PIE TOPPING

INGREDIENTS

Group 1

Ingredient	KG	%
ACTIWHITE	0.075	4.60
Water	0.500	30.80
Total Weight:	0.575	

Group 2

Ingredient	KG	%
Sugar	1.000	61.50
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Total Weight:	1.000	

Group 3

Ingredient	KG	%
Cornflour	0.050	3.10
Total Weight:	0.050	

METHOD

Soak ACTIWHITE and Water together for 10 minutes. Add Group 2 and whisk to full volume on top speed for about 10 minutes. Add Group 3 and mix on top speed for 10 seconds. Line shapes with sweet paste Recipe No. R520a. Fill with BAKELS LEMON CURD FILLING. Bake at 190°C for approximately 15 minutes. Allow to cool. Pipe on meringue topping. Flash in oven at 220°C.



CATEGORY

Desserts & Patisserie, Meringue
& Marshmallow