



LEMON MERINGUE PIE TOPPING

Ingredients

Group 1

Ingredient	KG	%
ACTIWHITE	0.075	4.6
Water	0.500	30.8

Total Weight: 0.575

Group 2

Ingredient	KG	%
Sugar	1.000	61.5
VANILLA ESSENCE 101 (as desired)	-	-

Total Weight: 1.000

Group 3

Ingredient	KG	%
Cornflour	0.050	3.1

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 tops 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

Meringues & Marshmallows

