



GHOSTLY MERINGUES

INGREDIENTS

Group 1

Ingredient	KG
Actiwhite	0.100
Water	1.000
Sugar	2.000
Total Weight:	3.100

METHOD

Ghostly Meringues

1. Dissolve Actiwhite in the water and allow to soak for 5-10 minutes.
2. Add half the quantity of sugar, whip on top speed to full volume and fold in the remaining sugar.
3. Pipe into the shape of a ghost.
4. Dry the meringues at low temperature, approximately 100°C-120°C (210°F-250°F).
5. Decorate the meringues accordingly.



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Halloween



FINISHED PRODUCT

Dessert, Sweet Good