



LEMON MERINGUE PIE

INGREDIENTS

Group 1

Ingredient	KG
Instant Lemon Supreme	1.200
Cold water	4.000
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Actiwhite	0.050
Water	0.500
Sugar	1.000
Total Weight: 6.750	

METHOD

Lemon Meringue Pie

1. Place water in a mixing bowl and using a whisk, stream in Instant Supreme on slow speed over 1 minute.
2. Scrape down.
3. Whisk again for approximately 2 minutes on slow speed.
4. Deposit into prepared baked pastry cases.
5. Dissolve Actiwhite in the water and allow to soak for 5 to 10 minutes.
6. Add half the quantity of sugar, whip on top speed to full volume and fold in the remaining sugar.
7. Top with the meringue topping.
8. Flash bake in oven at 205°C (400°F) or alternatively finish with a blow torch.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Dessert, Fruit Tart, Sweet Good