



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Pâtisserie



## FINISHED PRODUCT

Dessert, Sweet Good

# MERINGUE

## INGREDIENTS

### Group 1

Ingredient	KG
Actiwhite	0.100
Water	1.000
Sugar	2.000
<b>Total Weight:</b>	<b>3.100</b>

## METHOD

### Meringue

1. Dissolve Actiwhite in the water and allow to soak for 5-10 minutes.
2. For a light meringue, add half the quantity of sugar, whip on top speed to full volume and fold in the remaining sugar.
3. For a slightly heavier meringue, whip the entire quantity of sugar together with the Actiwhite solution.
4. Dry the meringues at low temperature, approximately 100°C-120°C (210\_F-250\_F).