



## VALENTINES MERINGUE

### INGREDIENTS

#### Group 1

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

### METHOD

1. Dissolve Bakels Actiwhite in the water and allow to soak for 5 to 10 minutes.
2. Add half the quantity of sugar, whip on top speed to full volume and fold in the remaining sugar.
3. Decorate the inside of a piping bag with red food colouring.
4. Fill the piping bag with the prepared meringue mix.
5. On a silicone paper lined tray, pipe meringue drops.
6. Dry the meringues in the usual way at low temperature, approximately 100°C – 120°C (210°F - 250°F).
7. Instead of piping coloured meringue drops, pipe un-coloured meringue hearts.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Pâtisserie



#### OCCASION

Valentine's Day



#### FINISHED PRODUCT

Confectionery, Sweet Good