

Meringues & Marshmallows -**Recipe No:****R400 - R400c****LEMON MERINGUE PIE TOPPING**USING [ACTIWHITE](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	ACTIWHITE	0.075	4.6%
	Water	0.500	30.8%
2	Sugar	1.000	61.5%
	VANILLA ESSENCE 101 (as desired)	0.000	
3	Cornflour	0.050	3.1%
Total Weight		1.625	

- Method:**
1. Soak ACTIWHITE and Water together for 10 minutes.
 2. Add Group 2 and whisk to full volume on top speed for about 10 minutes.
 3. Add Group 3 and mix on top speed for 10 seconds.
 4. Line shapes with sweet paste Recipe No. R520a.
 5. Fill with BAKELS LEMON CURD FILLING.
 6. Bake at 190°C for approximately 15 minutes.
 7. Allow to cool.
 8. Pipe on meringue topping.
 9. Flash in oven at 220°C.

Notes: To protect the sweet paste shell we recommend a double tray be used when flashing the meringue topping.

Recipe percentages are on total batter / mix weight (100%)