

Meringues & Marshmallows - Meringues

Recipe No:

R400 - R400e

CREAM & FRUIT MERINGUES

USING [ACTIWHITE](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	ACTIWHITE	0.075	2.1%
	Water	0.650	18.4%
	NZB ICING SUGAR	2.800	79.5%
Total Weight		3.525	

- Method:**
1. Soak ACTIWHITE in Cold Water for 10-12 minutes.
 2. Add NZB ICING SUGAR and beat for 6-10 minutes on fast speed or 20-25 minutes on medium speed.
 3. Pipe 15g mixture into patty tins lined with sweet paste.
 4. Set top heat on low and bottom heat on medium.
 5. Bake at 175°C for approximately 45 minutes.
 6. When cool lift off meringue top and pipe in buttercream Recipe No. 640a or any other filling.
 7. Replace meringue top.
 8. Fruit Meringues:
 9. Pipe 20g APITO FRUIT MINCE into patty tins lined with sweet paste then top with 10g Meringue mix.

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

Yield: 235 @15g deposits