



CHRISTMAS TREE MERINGUES

INGREDIENTS

Group : Meringue

| Ingredient | KG |
|---|--------------|
| Actiwhite® Meringue Mix | 0.020 |
| Water | 0.200 |
| Sugar | 0.400 |
| Aromatic green colour | - |
| Total Weight: | 0.620 |

Group Assembly/Decoration

| Ingredient | KG |
|------------------------------|--------------|
| Coloured Christmas sprinkles | - |
| Total Weight: | 0.000 |

Yield: 50 Christmas Tree Meringues

METHOD

1. Dissolve [Actiwhite](#) in the water and allow to soak for 5-10 mins.
2. Start to whip and add half the sugar into the mixture and whip on high speed to get full volume.
3. Fold in the remainder of the sugar and whip for 3 mins on high speed.
4. Add the [Aromatic green colouring](#) and gently fold in.
5. Scale at 12g and pipe into a three swirl peaks.



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Christmas



FINISHED PRODUCT

Dessert, Sweet Good

6. Top with coloured Christmas sprinkles.
7. Bake at 100-120°C for 2-3 hours depending on size and desired texture (maximum scaling weight: 100g per meringue).
8. Allow to dry out in the oven overnight.