



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Christmas



FINISHED PRODUCT

Dessert, Sweet Good

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.

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.