



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Dessert, Sweet Good

COLOURED MERINGUES

INGREDIENTS

Group 1

Ingredient	KG
Actiwhite® Meringue Mix	0.050
Water	0.500
Sugar	1.000
Red food colour	0.020
RTU Cream Filling	0.100
Total Weight:	1.670

Yield: 15-16 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 food colour or [RTU Cream Filling](#) and gently, by hand, create a marble effect.
5. Use a scraper to drop each meringue onto a silicone paper lined tray. Inject [RTU Cream Filling](#), if desired.
6. Bake at 100-120°C for 2-3 hours depending on size and desired texture (maximum scaling weight: 100g per meringue).