



DISPLAY CONDITIONS

Chilled



CATEGORY

Pâtisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Dessert, Sweet Good

FRESH FRUIT MERINGUE

INGREDIENTS

Group : Meringue

Ingredient	KG
Actiwhite® Meringue Mix	0.100
Sugar	2.000
Water	1.000
Total Weight:	3.100

Group : Cream

Ingredient	KG
Instant Cream	0.200
Chilled water	0.250
Total Weight:	0.450

METHOD

Meringue

1. Dissolve [Bakels Actiwhite](#) in the water and allow to soak for 5-10 minutes.
2. Add half the quantity of sugar and whip on high speed to full volume.
3. Fold in the remaining sugar.
4. On a silicone paper lined tray, pipe a variety of mini meringue nests, pavlova discs and ropes.
5. Dry the meringues in the usual way at a low temperature, approximately 100°C-120°C.
6. Once the meringues have dried and are ready to use, paint the exposed areas that will touch the cream with either

milk or white chocolate.

Cream

1. Whisk the water and [Bakels Instant Cream](#) for 3-4 minutes.

Finishing

1. Pipe the cream accordingly and decorate with fresh fruit as desired.
2. Heat [Bakels Instant Superglaze Neutral](#) and carefully cover the fruit to give a high-shine finish.