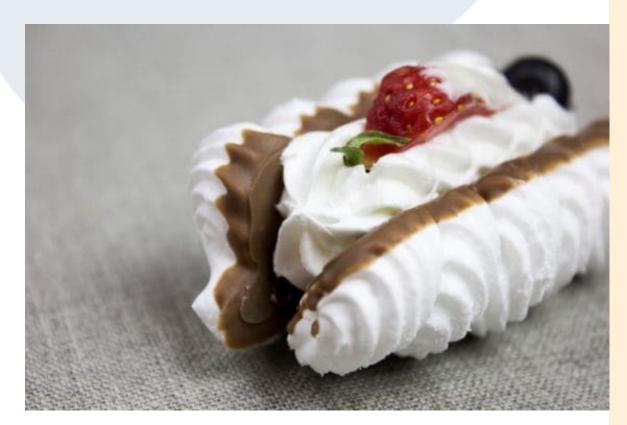


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FRESH FRUIT MERINGUE

INGREDIENTS

Ingredient Actiwhite® Meringue Mix Sugar Water

Group : Cream

Ingredient Instant Cream Chilled water

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 emaining 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



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Dessert, Sweet Good

KG 0.100 2.000 1.000 Total Weight: 3.100

0.200 0.250 Total Weight: 0.450





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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.