



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Halloween



FINISHED PRODUCT

Dessert, Sweet Good

HALLOWEEN MERINGUE GHOST RECIPE

INGREDIENTS

Group 1

Ingredient

Actiwhite® Meringue Mix

Water

Sugar

KG

0.100

1.000

2.000

Total Weight: 3.100

METHOD

1. Dissolve **Bakels Actiwhite** in the water and allow to soak for 5-10 minutes.
2. Add half the quantity of sugar, whip on high speed to full volume and fold in the remaining sugar.
3. Pipe into the shape of a ghost (as per picture).
4. Dry the meringues at low temperature, approximately 100°C-120°C.
5. Decorate the meringues as desired.