



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Patisserie



**OCCASION**

Halloween



**FINISHED PRODUCT**

Dessert, Sweet Good

## HALLOWEEN MERINGUE GHOST RECIPE

### INGREDIENTS

#### Group 1

Ingredient	KG
<a href="#">Actiwhite® Meringue Mix</a>	0.100
Water	1.000
Sugar	2.000
<b>Total Weight:</b>	<b>3.100</b>

### 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.