DISPLAY CONDITIONS

Ambient, Chilled

CATEGORY

Patisserie

OCCASION

Summer

FINISHED PRODUCT

Cake, Sweet Good

LEMON MERINGUE CAKE

INGREDIENTS

Group : Cake

Ingredient	KG
Multimix Vegan Cake Complete	0.500
Water	0.245
Oil	0.135
Total Weight:	0.880

Group : Italian-style Meringue

Ingredient	KG
Actiwhite® Meringue Mix	0.020
Water (1)	0.200
Sugar	0.500
Water (2)	0.200
Total Weight:	0.920

Group : Assembly/Decoration

Ingredient	KG
RTU Lemon Cream Filling	0.200
Total Weight:	0.200

METHOD

Cake

1. Add all the ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on high speed.
5. Pour the batter into two circular cake trays.
6. Bake at 180°C for 20-25 minutes.

Italian-style Meringue

1. Dissolve **Actiwhite** in the water (1) and allow to soak for 5-10 minutes.
2. Into a pot boil the sugar and water (2) to 120°C.
3. Start to whip the **Actiwhite** until having a foamy consistence and slowly pour in the sugar on medium speed.
4. Once combined, mix on high speed until room temperature.

Assembly/Decoration

1. Pipe a layer of **RTU Lemon Cream Filling** on top of one cake layer, followed by the second layer.
2. Pipe the meringue onto the top and sides of the cake.
3. Pipe as needed and lightly burn with a torch.