



LEMON MERINGUE PIE BITES

INGREDIENTS

Group : Pastry

Ingredient	KG
Biscuit flour	1.000
Shortening	0.250
Butter	0.250
Caster sugar	0.250
Water	0.125
Total Weight:	1.875

Group : Filling

Ingredient	KG
Water	1.400
<u>Instant Lemon Supreme</u>	0.420
Total Weight:	1.820

Group : Topping

Ingredient	KG
<u>Actiwhite® Meringue Mix</u>	0.025
Water	0.250
Caster sugar	0.500
Total Weight:	0.775



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Sweet Good

METHOD

Pastry

1. Make the pastry and scale at 40g into pie moulds.
2. Bake blind at 180°C for approx. 20 minutes.

Filling

1. Add the water into a mixing bowl fitted with a whisk.
2. On slow speed, rain in [Instant Lemon Supreme](#).
3. Scrape down.
4. Mix thoroughly for approximately 2 minutes.
5. Deposit 40g into prepared baked pastry cases.

Topping

1. Dissolve the [Actiwhite Meringue Mix](#) in the water and allow to soak for 5-10 minutes.
2. For a light meringue, add half the sugar, whip on high speed to full volume and fold in the remaining sugar.
3. For a slightly heavier meringue, whip the entire quantity of sugar together with the Actiwhite solution.
4. Pipe 15g into your desired shape onto the lemon-filled pastry cases, sprinkle with caster sugar.
5. Bake until golden brown or finish with a blow torch.