



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Summer



## FINISHED PRODUCT

Dessert, Fruit Tart, Sweet Good

# LEMON MERINGUE PIE RECIPE

## INGREDIENTS

### Group : Lemon Filling

Ingredient	KG
<a href="#">Instant Lemon Supreme</a>	1.200
Cold water	4.000
<b>Total Weight:</b>	<b>5.200</b>

### Group : Meringue Topping

Ingredient	KG
<a href="#">Actiwhite® Meringue Mix</a>	0.050
Water	0.500
Sugar	1.000
<b>Total Weight:</b>	<b>1.550</b>

## METHOD

### Lemon Filling

1. Add water to a mixing bowl and using a whisk, stream in [Instant Supreme](#) over 1 minute on low speed.
2. Scrape down.
3. Whisk again for approximately 2 minutes on slow speed.
4. Deposit into prepared baked pastry cases.

### Meringue Topping

1. Dissolve [Bakels Actiwhite](#) in the water and allow to soak for 5-10 minutes.

2. Add half the quantity of sugar, whip on top speed to full volume and fold in the remaining sugar.

Finishing

1. Top the filled base with the meringue topping.
2. Flash bake in oven at 205°C or alternatively finish with a blow torch.