



LEMON MERINGUE SHOOTER

INGREDIENTS

Group : Biscuit Cubes

Ingredient

Digestive Biscuit Crumb

KG

0.250

Total Weight: 0.250

Group : Digestive Crumb

Ingredient

Golden syrup

Butter

KG

0.075

0.060

Total Weight: 0.135

Group : Italian-style Meringue

Ingredient

Actiwhite® Meringue Mix

Water (1)

Sugar

Water (2)

KG

0.020

0.200

0.500

0.200

Total Weight: 0.920



DISPLAY CONDITIONS

Ambient, Chilled



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Dessert, Sweet Good

Group : Assembly/Decoration

Ingredient

RTU Lemon Cream Filling

KG

0.300

Total Weight: 0.300

Yield: 15-20 Shooters

METHOD

Biscuit Cubes

1. Melt the butter and add golden syrup, then blend in the **Palm Free Digestive Crumb**.
2. Flatten the mixture into a cake ring or baking tray, press it down evenly.
3. Chill to firm up.
4. Cut into small cubes.

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. Place a layer of biscuit cubes into the shooter.
2. Pipe a layer of **RTU Lemon Cream Filling**.
3. Add another layer of biscuit cubes.
4. Pipe a layer of Italian-style meringue.
5. Add another layer of **RTU Lemon Cream Filling**.
6. Finish with a final layer of Italian-style meringue.
7. Safely using a blow torch, lightly burn the top meringue layer.