



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Confectionery, Sweet Good

VALENTINE'S MERINGUE

INGREDIENTS

Group 1

Ingredient	KG	%
Actiwhite® Meringue Mix	0.100	3.20
Water	1.000	32.30
Sugar	2.000	64.50
Total Weight:	3.100	

METHOD

1. Dissolve **Bakels Actiwhite** in the water and allow to soak for 5 to 10 minutes.
2. Add half the quantity of sugar, whip on top speed to full volume and fold in the remaining sugar.
3. Decorate the inside of a piping bag with red food colouring.
4. Fill the piping bag with the prepared meringue mix.
5. On a silicone paper lined tray, pipe meringue drops.
6. Dry the meringues in the usual way at low temperature, approximately 100°C-120°C.
7. Instead of piping coloured meringue drops, pipe un-coloured meringue hearts.