



DISPLAY CONDITIONS

Chilled



CATEGORY

Pâtisserie



OCCASION

Summer



FINISHED PRODUCT

Confectionery, Sweet Good

VEGAN BAKED ALASKA

INGREDIENTS

Group : Biscuit Base

Ingredient	KG
Digestive Biscuit Crumb	0.240
Cake margarine	0.060
Total Weight:	0.300

Group : Vegan Meringue Mix

Ingredient	KG
Caster sugar	1.000
Actiwhite® Vegan Meringue Mix	0.050
Water	0.500
Total Weight:	1.550

Group : Assembly/Decoration

Ingredient	KG
Raspberry Sorbet	0.500
Fruit Filling - Raspberry 50%	0.100
Total Weight:	0.600

Yield: 1 Baked Alaska

METHOD

Method Biscuit Base

1. Melt the cake margarine, and blend in the [Digestive Biscuit Crumb](#).
2. Scale at 300g and press into a lined 8inch cake ring.
3. Place into the fridge to set for 30 minutes.
4. Once set, spread 100g of [Fruit Filling – Raspberry 50%](#) onto the biscuit base.

Method Meringue

1. Dissolve [Vegan Actiwhite Meringue Mix](#) in water and allow to soak for 5-10 minutes.
2. Add half of the mixed sugar to [Vegan Actiwhite Meringue Mix](#) and mix for 5 minutes on fast speed.
3. Fold in the remaining sugar on slow speed over 2 minutes.

Assembly / Decoration

1. Place the sorbet onto the centre of the raspberry covered base and spoon on 400g of the meringue mix, ensuring good coverage.
2. Sprinkle the meringue with caster sugar before finishing with a light blow torching.