



## PETTINA PAVLOVA MIX

### OVERVIEW

An egg white powder product for traditional pavlovas and meringue pies. Requires only sugar and water and provides stability to a firm batter that hold its shape during baking and when decorated.

### INGREDIENTS

Egg albumen powder (cage free), Dextrose, Thickener (1422), Vegetable gum (405), Acidity regulator (330)

### PACKAGING

Code	Size	Type	Palletisation
317003	1.5KG	Pail	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,510.00
Protein (g)	57.60
Fat- Total g	0.00
Fat - Saturated g	0.00
Carbohydrate (g)	24.50
Carbohydrate-Sugars g	10.80
Dietary Fibre g	4.10
Sodium mg	866.00

## METHOD

Group 1	
Ingredient	KG
Pettina Pavlova Mix	0.120
Water	0.720
<b>Total Weight:</b>	<b>0.840</b>
Group 2	
Ingredient	KG
Sugar	0.600
<b>Total Weight:</b>	<b>0.600</b>
Group 3	
Ingredient	KG
Sugar	0.480
<b>Total Weight:</b>	<b>0.480</b>

## DESCRIPTION

Pavlovas 1. Dissolve PETTINA PAVLOVA MIX in cold water for 20 minutes. 2. Whisk on top speed for 5 minutes until full volume is attained. 3. Add Group 2 in a steady stream while whisking. 4. Whisk for a further 30 seconds. 5. Add Group 3 in a steady stream while whisking. 6. Whisk for a further 30 seconds. 7. Bake at 150°C for 40?45 minutes with damper open and door slightly ajar. 8. Directions for Shaping Pavlovas: 9. A rigid metal hoop of required dimensions e.g. 25 cm diameter and 4?5cm deep is helpful in forming the shape of a Pavlova. 10. Place hoop on baking tray, cover the bottom with a disk of Kraft brown paper and line sides with a paper ring stapled together. Deposit 480 g mixture into lined hoop and spread ensuring that the top is dome-shaped and that there are no air pockets left. 11. Remove metal hoop and repeat process. 12. After baking, turn Pavlova upside down and gently peel paper off the top. 13. After 5 minutes, gently remove paper from the sides. 14. When cool, dress with unsweetened pure cream, strawberries, passionfruit etc.



### STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



### SHELF LIFE

273 days



### TYPE

Pail



### ALLERGENS

Contains: egg, May be present due to shared equipment: gluten, milk, soy and sulphites



### CATEGORY

Meringue and Mallow Mixes



### FINISHED PRODUCT

Meringue, Pavlova