



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Meringue

# BOILED MERINGUE (USING ACTIWHITE)

## INGREDIENTS

### Group 1

Ingredient	KG
Actiwhite	0.060
Water	0.700
<b>Total Weight:</b>	<b>0.760</b>

### Group 2

Ingredient	KG
Sugar	0.625
<b>Total Weight:</b>	<b>0.625</b>

### Group 3

Ingredient	KG
Sugar	1.200
Water	0.250
<b>Total Weight:</b>	<b>1.450</b>

## METHOD

1. Soak Group 1 for 10 - 15 minutes.
2. Add Group 2 and whisk to a firm meringue.
3. Boil Group 3 together.

4. When temperature drops to 98°C, pour slowly into the above meringue whilst whisking on top speed.
5. Continue whisking for a further 1 - 2 minutes.
6. Pipe desired shapes.
7. Oven temperature 120°C.