



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Meringue

COLD MERINGUES (USING ACTIWHITE)

INGREDIENTS

Group 1

Ingredient	KG
Actiwhite	0.050
Water (cold)	0.500
Total Weight:	0.550

Group 2

Ingredient	KG
Sugar	0.800
Total Weight:	0.800

Group 3

Ingredient	KG
Sugar	0.400
Total Weight:	0.400

Yield: ACTIWHITE may be used in most recipes which call for egg white and for this purpose should be used at the rate of 60 g per 500 ml of cold water. Whilst ACTIWHITE is traditionally looked upon as a product for meringue-type goods and Royal Icing, it can form the basis of many interesting slice recipes.

METHOD

1. Soak ACTIWHITE in water for 20 minutes.
2. Whip Group 1 on high speed to $\frac{3}{4}$ volume (approx.) 3 minutes in a 20-quart bowl.
3. Add Group 2 in a steady stream and whisk till full volume.
4. Add Group 3 in a steady stream and whisk until evenly dispersed.
5. Oven temperature 100°C.