



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Meringue

MERINGUE TOPPING (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
Instant Clearjel	0.012
Total Weight:	0.812

METHOD

1. Allow ACTIWHITE to dissolve in the water and place in mixing bowl.
2. Blend Group 2 and add to Group 1.
3. Beat on top speed until full volume is reached.
4. Oven temperature 220°C without bottom heat, bake to a light golden colour.