



CATEGORY

Patisserie



FINISHED PRODUCT

Icings

ROYAL ICING

OVERVIEW

A white icing for decorating cakes using Actiwhite.

INGREDIENTS

Group 1

Ingredient
Actiwhite
Water (cold)

KG
0.020
0.100

Total Weight: 0.120

Group 2

Ingredient
Icing Sugar
Acetic Acid

KG
0.600
-

Total Weight: 0.600

METHOD

1. Soak ACTIWHITE in the water for 20 minutes.
2. Add Group 2 to Group 1.
3. Using an electric hand mixer, beat for 2?3 minutes on fast speed to the consistency required.

Notes: The addition of acetic acid (4 drops) complexes with the protein of the egg white thereby improving the overall quality of the Royal Icing.