



## TOP MERINGUE 6

Special powder mix to create the classic Italian Meringue. Made from selected egg whites and very easy-to-use: you will just have to combine it with water to obtain very stable Italian Meringue, perfect to be flamed with torch or used to make mousses, bavaroises and butter cream.

### PRODUCT DETAILS

COD 01070542

CLAIMS

### DIRECTIONS FOR USE

#### ITALIAN MERINGUE:

TOP MERINGUE 1000 g

Water (room temperature) 500-700 g

Whip the ingredients in the planetary mixer with adequate capacity for 6/7 minutes at high speed until you get a voluminous and compact mixture. Use then the obtained mixture to decorate cakes flambés or to realize mousses, bavarian creams or buttercreams.

#### MERINGUE FOR COOKING:

Using the same dosages of Italian Meringue, TOP MERINGUE can be employed to obtain meringues and spumiglie in the oven ; the whipped product must be baked at 80-100° C for at least 4 hours and however until you get a well-dried product.

#### MOUSSE:

LILLY (desired taste) 200g

Water 300 g

Italian Meringue 300-350 g

whipped cream 650-700 g

Mix with whisk LILLY and water, incorporate the Italian meringue stirring gently, add then the whipped cream as last ingredient.

### TECHNICAL DENOMINATION

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



semifinished product for meringue.