

Fruity Meringues



Toofruit® Lemon

N° 1503

Other applications:

Chocolate making, confectionery, ice cream making and biscuits



For 30 meringues approx. (15g)

INGREDIENTS

White eggs: 150 g
Sugar: 125 g

Icing sugar: 125 g
Toofruit® Lemon: 5 g

- ◇ Whip the egg whites with the granulated sugar until stiff peaks form.
- ◇ Gradually add the Toofruit® Lemon.
- ◇ Fold in the icing sugar using a spatula.
- ◇ Pipe onto a baking tray in the desired size and shape.
- ◇ Bake in a fan-assisted oven at 80°C between 3 and 5 hours, depending on size.

It is possible to prepare meringues using other flavours from our Toofruit® range:

Toofruit® **Blackcurrant**: 30 g

Toofruit® **Orange**: 20 g

Toofruit® **Raspberry**: 30 g

Toofruit® **Blueberry**: 20 g

Toofruit® **Strawberry**: 25 g

Toofruit® **Mango**: 20 g

Toofruit® **Apricot**: 20 g

Toofruit® **Passion Fruit**: 20 g

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984