

SWISS MERINGUE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Sugar	500	66,7
Water	224	29,8
Yumgo <i>WHITE POWDER</i>	26	3,5
Total	750	100,0



PROCESS

- Mix the sugar and water in a bowl with a whisk.
- Heat in a bain-marie to 50°.
- Pour the mixture into the bowl of the mixer.
- Add Yumgo White Powder.
- Mix for 1 minute at speed 1 and then whip at maximum speed.
- Cook for 120 minutes at 100°C.