

# FRENCH MERINGUE WITH FRUIT PUREE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Fruit puree	179	44,8
Sugar	200	50,0
<b>Yumgo <i>WHITE POWDER</i></b>	<b>21</b>	<b>5,3</b>
<b>Total</b>	<b>400</b>	<b>100,0</b>



## PROCESS

- Whip Yumgo White Powder with the fruit puree.
- Add the sugar and mix.
- Poach the meringues in the desired shape.
- Bake at 90°C for 3 hours, depending on the thickness of the meringue (1h30 for mini meringues), in a ventilated oven.
- Let it cool down.



## TIPS

- Whip at highest speed.

For your questions and projects, contact us at [innovation@yumgo.fr](mailto:innovation@yumgo.fr)

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