

ITALIAN MERINGUE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Water 1	65	17,8
Sugar	200	54,8
Yumgo <i>WHOLE POWDER</i>	11	2,9
Water 2 (to hydrate the powder)	90	24,5
Total	365	100,0



PROCESS

- Make a syrup with water 1 and sugar, then cook at 118°C.
- Put water 2 in the bowl of a standing mixer, add Yumgo White Powder, and mix.
- Whip the egg whites until foamy and pour in the syrup slowly..
- Continue whipping until it cools down.
- Use it immediately in the recipe of your choice



TIPS

- During the incorporation of the syrup decrease the standing mixer speed. When the syrup is incorporated, increase the speed at the maximum speed during several minutes

For your questions and projects, contact us at innovation@yumgo.fr

Find us at www.yumgo.fr/conseil-innovation