Kwalita
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Meringue 100%

Meringue 100% – 100%-mixture for easy and quick production of light meringues, bottoms for meringue layer cakes, additive to cakes in form of meringue mass or as decoration of biscuit-fatty cakes. Thanks to this mixture product is always repeatable and with good quality and after baking it preserves good structure and maintains given shape. Mixture ensures delicate, fluffy structure, large aeration and pleasant crunchy crumb.

Basic recipe	
Meringue 100%	**1,00 kg**
Water (cold)	**0,42 kg**
Together	**1,42 kg**

Preparation:

- Combine together ingredients and whip in confectionery beater using cane for 9 minutes on high turns until obtaining rigid mass.
- Next it is possible to fix on baking tray lined with paper
- Temperature of baking: about 120 – 130 °C.
- Time of baking: drying about 60-80 minutes depending on weight of each cookie.

Hint:

- Make certain, that bowl and mixing shoulders are free of flour and oil. Otherwise product can be unstable.

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