

# TOP MERINGUE

PASTRY

OTHER PASTRY MIXES

Special powder mix to create the classic Italian Meringue. Made from selected egg whites and very easy-to-use: you will just have to combine it with water to obtain very stable Italian Meringue, perfect to be flamed with torch or used to make mousses, bavareses and butter cream.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01070542

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Eggs

Cross-contaminations



Cereals



Soybeans



Milk



Nuts

SO<sub>2</sub>

Sulphur

## INFO

**irca**  
GROUP

Extraordinary  
made simple.

**Description**

mix in powder for the realization of the Italian meringue based on selected egg whites with high stabilizing power for decorating cakes flambés and for the realization of mousses, bavarian creams and buttercreams.

**Denomination**

semifinished product for meringue.

**Directions for use**

ITALIAN MERINGUE:

TOP MERINGUE 1000 g

Water (room temperature) 500-700 g

Whip the ingredients in the planetary mixer with adequate capacity for 6/7 minutes at high speed until you get a voluminous and compact mixture. Use then the obtained mixture to decorate cakes flambés or to realize mousses, bavarian creams or buttercreams.

MERINGUE FOR COOKING:

Using the same dosages of Italian Meringue, TOP MERINGUE can be employed to obtain meringues and spumiglie in the oven ; the whipped product must be baked at 80-100° C for at least 4 hours and however until you get a well-dried product.

MOUSSE:

LILLY (desired taste) 200g

Water 300 g

Italian Meringue 300-350 g

whipped cream 650-700 g

Mix with whisk LILLY and water, incorporate the Italian meringue stirring gently, add then the whipped cream as last ingredient.



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