

FRENCH MERINGUE WITH FRUIT PUREE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Fruit puree	179	44,75
Sugar	200	50
Yumgo <i>WHITE POWDER</i>	21	5,25
Total	400	100



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

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