

# SWISS MERINGUE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
<b>Mix</b>		
Sugar	500	66,66%
Water	223,75	29,83%
<b>YUMGO White Powder</b>	<b>26,25</b>	<b>3,50%</b>
<b>Total</b>	<b>750</b>	<b>100%</b>



## PROCESS

- Mix the sugar and water in a bowl with a whisk.
- Heat in a bain-marie to 50°.
- Pour the mixture into the bowl of the mixer.
- Add Yumgo White Powder.
- Mix for 1 minute at speed 1 and then whip at maximum speed.
- Cook for 120 minutes at 100°C.

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

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