

FRENCH MERINGUE



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Icing sugar	200	33,33
Sugar	200	33,33
Yumgo <i>WHITE POWDER</i>	21	3,5
Water (to hydrate the powder)	179	29,83
Total	600	100



PROCESS

- Mix Yumgo White Powder and the water to rehydrate it.
- Whip the rehydrated Yumgo White Powder with the standing mixer.
- Add the sugar progressively.
- Add the icing sugar and mix with a spatula or mixer.
- Poach the meringues in the desired shape.
- Dry at 90°C for a few hours.
- Let it cool down.



TIPS

- Whip at highest speed.

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

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