



APPLICATION-RECIPE



PROCESS STEPS



APPLICATION
CLUSTER:
BAKERY &
SWEET

DATE: 14.06.2023

REVISION-NO: 002

PRODUCT GROUP

Functional Milk Protein
Compound

MERINGUE – EASY PROCESS

	INGREDIENTS	%	g	DETAILS
1	CASINELLA QN-K	7.50	37.50	MEGGLE
2	Icing Sugar	54.20	271.00	
3	Xanthan	0.30	1.50	
	TOTAL POWDER	62.00	310.00	
4	Water	38.00	190.00	
	TOTAL	100.00	500.00	



BLEND INGREDIENTS 1, 3 AND HALF OF ICING SUGAR (2)



PUT HOT WATER (4) IN A VESSEL



ADD POWDER MIX



BEAT THE BATTER
(1 min., slow speed, 4-5 min., high speed)
AND GRAGUALLY ADD REST OF ICING SUGAR (2)



BAKE (120-130°C, baking temperature and time depends on desired browning and size of the meringue)

REMARK

The use of alternative ingredients / suppliers is possible but should be checked carefully