MERINGUE

Tested on model: CDT-107E	Weight before cooking: 1.250 g Weight after cooking: 850 g	Servings: 185 medium size pcs	Recommended tray : 5 nonstick t. GN 1/1 20 mm	Total time: 180'

PHASE		%				ΔT			
1		0%	80°	60'	---	---	L	YES	O
2		0%	85°	60'	---	---	L	YES	O
3		0%	90°	60'	---	---	L	YES	O
4									
5									
6									

INGREDIENTS

Egg white: 300 g
Caster sugar: 300 g
Lemon juice: 2 g
Hazelnuts grain: 50 g
Sugar sprinkles: 35 g
Chocolate sprinkles: 40 g

PREPARATION

Beat egg whites and sugar (300 g) for 15 minutes until stiff.

Continue mixing at the lowest speed for two minutes at most while adding lemon juice and the remaining sugar.

Use a pastry bag with star piping nozzle to shape medium-sized meringues, evenly distributed on the trays.
Garnish the meringues with sprinkles.

Put the trays in the oven without preheating.