

## Italian Meringue

Description:

Serving Size: 48 Servings

Categories: Pastry

<b>Cost Per Serving</b>
\$ 0.09



Amount	Measure	Ingredient	Preparation Method	Product No.
0.320	lt	Water		
1.440	kg	Sugar		20-100001065
0.120	kg	Liquid glucose		20-100000482
24.000		Egg whites		20-100000648

### Method of Preparation:

- Pour the water into a very clean pan.
- Add the sugar and glucose.
- Bring to a boil over a medium heat stirring with a skimmer.
- Skim the surface and wash down the inside of the pan with a pastry brushed dipped in cold water.
- Increase the heat and place the sugar thermometer in the pan.
- When the sugar reaches 110C begin beating the egg whites in an electric beater until firm.
- Stop the sugar cooking once the temperature reaches 121C.
- When the whites are firm, set the mixer on its slowest speed and steadily pour in the sugar into the egg whites.
- Ensure that the sugar being added to the egg whites pours into the eggs and not the whisk or the side of the bowl.
- Once the sugar has all been added continue beating for another 15 minutes.
- The meringue is now ready.