



THE PROFESSIONAL'S CHOICE

GETTING STARTED WITH

MERINGUE BASE

Meringue Base is an optimized formula of dried egg whites and other ingredients designed to create maximum whipping ability, optimized texture and excellent foam stability over extended shelf life. Meringue Base guarantees consistent, professional results for a variety of desserts and bakery applications.



THE BASICS

WHAT CAN YOU USE MERINGUE BASE FOR?

Use Meringue Base for desserts like crisp-baked meringue cookies, dessert shells, marshmallow topping/filling, Baked Alaska, light and fluffy European-style buttercream frosting, royal icing and more.

ALLERGENS/NUTRITION:

Gluten Free, Dairy Free, Nut Free, Fat Free, Vegetarian, & Kosher

WHAT IS THE FLAVOR OF MERINGUE BASE?

A subtle yet sweet vanilla flavor with a pleasant taste and smell.

HOW MUCH DOES ONE 10 LB BOX OF MERINGUE BASE YIELD?

Approximately 280 cups of prepared Meringue Topping.

STORAGE:

Re-seal inner bag and store in a cool, dry place, below 75°F.

Note: Meringue topping on pies, cakes or other desserts is stable for up to 7 days in refrigerator, or up to 6 months frozen.

HANDLING

INSTRUCTIONS:

Add hot tap water (120-140°F) to a grease-free mixing bowl. Add sugar and Meringue Base. With a whisk, hand stir to dissolve. Whip on medium speed for 2 minutes. Stop and scrape down. Continue to whip on high speed until meringue forms a medium peak. Suggested Specific Gravity = 0.18 - 0.20 Brown meringue to desired color.

RECIPE:

	In a 5 quart bowl	In a 10 quart bowl	In a 20 quart bowl	In a 20 quart bowl	In a 20 quart bowl	In a 40 quart bowl	In a 40 quart bowl
YIELD	3 CUPS	6 CUPS	9 CUPS	12 CUPS	15 CUPS	18 CUPS	24 CUPS
HOT TAP WATER	13.5 fl oz	27 fl oz	40 fl oz	54 fl oz	67 fl oz	80 fl oz	107 fl oz
GRANULATED SUGAR	8.25 oz	1 lb 0.5 oz	1 lb 9 oz	2 lb 1.25 oz	2 lb 9.5 oz	3 lb 2 oz	4 lb 2.5 oz
MERINGUE BASE	1.75 oz	3.5 oz	5 oz	6.75 oz	8.5 oz	10 oz	13.5 oz
TOTAL BATCH WEIGHT	1 lb 8 oz	3 lb	4 lb 8 oz	6 lb	7 lb 8 oz	9 lb	12 lb

TIPS FOR MAKING PERFECT MERINGUE:

- Refer to Meringue Base Instructions for recipe scale-up instructions, using appropriately-sized mixing bowl for given batch size.
- Start with a clean, grease-free mixing bowl and whisk attachment.
- Blend the Meringue Base with granulated sugar before adding to water, to prevent lumping.
- After adding to hot water, stir by hand or mix on low speed to dissolve dry blend prior to increasing mixer speed.
- While mixing on high speed, meringue should form medium peaks. Stiff peaks indicate meringue is over whipped.

WHAT ARE SOME TIPS ON PREVENTING MERINGUE WEEPING?

Meringue Base contains stabilizers to prevent watering out. In addition, be sure to completely cool the browned meringue before covering desserts.

DOES MERINGUE TOPPING MADE WITH MERINGUE BASE HAVE TO BE BAKED OR BROILED BEFORE CONSUMING?

No, baking, broiling or torching meringue topping is optional and not necessary for consuming.

CAN I MAKE MARSHMALLOW TOPPINGS WITH MERINGUE BASE?

Absolutely! Please see our Recipe Sheet for marshmallow and other uses for Meringue Base.

CAN I STORE PREPARED MERINGUE BASE IN THE REFRIGERATOR FOR LATER USE?

It is not recommended. Meringue Base should be used as topping or filling immediately, because the stabilizing system causes setting up of the prepared product.

FOR MORE INFORMATION VISIT

www.satinice.com