

Product Information

Description

A versatile meringue mix producing light crisp meringues with a slightly chewy centre, suitable for a variety of meringue shapes and desserts, including Lemon Meringue Pie.

So easy to use, simply add water, lemon juice, mix and bake for perfect meringues every time.

Brand: Middleton Catering Mixes

Description: Meringue Mix

Pack Size: 5kg

Storage: Store in a cool dry place.

Order Code: **CM0065BOX**

(Internal Codes: P125)



Shelf Life

Unopened (12) months.

Portion Yields

5kg bag makes approx. 73 x 100g meringue portions as prepared

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Easy to use just add water.
- ✓ Suitable for Vegetarians

Nutritional Information

Nutritional Information	100g as sold	Per 100g meringue portion as prepared
Energy (kJ)	1664	1141
Energy (kcal)	392	268
Fat (g)	0	0
of which Saturates (g)	0	0
Carbohydrate (g)	90	62
of which Sugars (g)	90	61
Protein (g)	7.9	5.4
Salt (g)	0.3	0.2

Ingredients

Sugar, Dried **EGG** White Powder, Anti Caking Agent (Silicon Dioxide), Thickener (Guar Gum), Flavouring, Raising Agent (E341(i)).

Allergens

For allergy advice see ingredients in “**Bold**” and UPPERCASE

Cooking Instructions

1. Weigh out 250g Meringue Mix into a mixing bowl.
2. Mix 15ml lemon juice with 100ml water at room temperature.
3. Add all the water and lemon juice to the mix.
4. Mix on fast speed for 5 – 6 minutes until mix is glossy.
5. Spoon or pipe Meringue onto a lined baking tray into your chosen shapes.
6. Bake for approx. 2 hours at 100°C - 120°C. Bake for longer if required.
7. Once baked, leave to cool.
8. Once cooled, store in airtight container.