

# Deli Meringue

*The infinite pleasure of  
authentic recipes*



One of the most beautiful and loved recipes among professional pastry chefs is the Meringue.

*It is widely held that the name meringue was originally meiringen, given to this beloved recipe in 1720 by Gasparini a Swiss chef, probably of Italian descent, who was working in the town of Meiringen. The name was later changed by the French to meringue. The Swiss town of Meiringen claims that Gasparini invented his recipe in the Berner Oberland around 1600, from where it travelled far afield, to the courts of Louis XV in France and Elizabeth I in England.*



# Deli Meringue

...is a liquid ready-to- whip Italian style meringue that can be applied to many applications as a decorative topping.

## Features

- NAFNAC: No artificial flavours & colours
- Ready to whip
- Dilute up to 25% water
- Smooth texture
- Can be stored unopened at ambient temperatures for 6 months
- Freeze/thaw stable once baked

## Benefits

- Convenient and easy to use
- Time efficient
- Ideal viscosity for pumping or depositing
- Excellent for caramelizing or torching
- Produces meringue with excellent volume and stability

## Applications

- Cakes
- Celebration Cakes
- Cupcakes
- Pies
- Verrines



**Product Code:** 4004475

**Packaging Format:** 10 L bag in box

- Chill in fridge overnight before use (4°C-6°C)
- Refrigerate after opening

## Tips and Tricks:

- Add flavour or gel colours to create fun fusion designs and decor.

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