



POWDER FOR *texture*

molecularrecipe

HONEY MERINGUE.



125 g WATER
4 g VERSAWHIP
2 g XANTHAN GUM
125 g HONEY

EQUIPMENT:
DIGITAL POCKET SCALE
ELECTRIC HAND WHISK
OR THERMOMIX WITH WHIP
BLOWTORCH

1. Place water in a tall 4 litre jug and sprinkle on the versawhip and xanthan gum powder.
2. Using an electric mixer with whisk attachment mix slowly for 1 minute to combine and create a light foam.
3. Now add the honey and place the mixer on high speed and whip for 5-6 minutes.
4. You can place the meringue into a piping bag and use to decorate desserts.

The foam can be glazed with a blowtorch.

For wafers: Spread onto a dehydrating mat with a stencil to create crisp wafers.

Dehydrate at 55°C for 12 hours.

Note: Versawhip cannot be over-whipped.

It has twice the aeration capability of egg whites without the egg flavor.

Can be used to make cold or hot foams.



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