

Meringue Kisses

**Green
house**
Your Solution For BARESCA



Egg White	150	g
Granulated Sugar	300	g
*Green House Emulcos	2	%
*Green House Flavours	1	%

**Use according to your decoration needs.*

Preparation Time : 20 minutes

Baking Time : 40 minutes

Makes around 80 mini kisses

Directions:

1. Preheat oven to 400°F/200°C. Pour the granulated sugar on a baking sheet, and warm the sugar in the oven for around 5 minutes.
2. Whisk the egg whites till foamy at high speed and add in the warmed sugar in 3 portions. Ensure the meringue beats till stiff peak for every addition of sugar.
3. After all the sugar is added, continue to whip the meringue for another 7 minutes. The meringue will be glossy at this stage. Add in GH flavours/emulcos according to decoration needs.

Tips: Make sure no grease or water in the mixing bowl while whipping the meringue.

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