



Meringue cake

A delicious meringue cake filled with mascarpone cream and summer fruit! Perfect as a dessert or with some coffee.

Boodschappenlijstje



Patisse Disposable Decorating bags 41,
24 pieces

02435

€5.85

Other materials:

- Bowl suitable for the oven
- 180 gram fine sugar
- 90 ml water
- 250 gram mascarpone
- 500 ml cream
- Summer fruits (raspberries, blueberries, peaches)
- Mint leaves
- Cake standard

Preheat the oven to 180°C (convection oven 160°C). Full the bowl with 180 gram sugar and place this in the oven. Heat the bowl for 10 minutes, make sure that the sugar won't get brown.

Make sure that the mixer and whisk are greaseproof. Fill the bowl with 15 gram egg white powder and 90 ml water. Beat the mixture on the lowest speed and then on the highest speed. Keep beating until the egg white is stuck to the bowl when you turn it upside down.

Add the warm sugar spoon by spoon. When all the sugar is added mix it on high speed for another 8 minutes.

Turn the oven lower to 100°C (convection oven 80°C).

Draw to circles with a dia of 20 cm on the parchment paper. Fill a decorating bag with the egg white mixture and cut of the top. Fill the circles on the paper spiraling with the mixture. Bake them dry in approx. 1 hour. Leave the oven closed until it has cooled down. Carefully remove the parchment paper from the circles.

Clean the fruit and cut into pieces. Beat the mascarpone with the cream and 1 tablespoon of raspberry flavour. Place a meringue circle on the cake standard. Cover it with a thick layer of mascarpone cream and some fruit. Place the second circle on top and decorate it with the cream, the fruit and the mint leaves.